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J.C. Le Roux Chardonnay 1999

The 1999 Chardonnay has a well-developed nose which imparts delicious toast, butterscotch and lemon flavours. It has a very fine bead and displays ample maturation characteristics and a seductive mouth-feel on the palate.



variety : Chardonnay | 100% Chardonnay
winery : JC Le Roux
winemaker : Melanie van der Merwe
wine of origin : Coastal
analysis : **alc :** 11.5 % vol **rs :** 7.9 g/l **pH :** 3.22 **ta :** 6.3 g/l
type : Sparkling
pack : Bottle

in the vineyard : The grapes were handpicked from low-trellised vineyards in the Stellenbosch region. The vineyards ranging 120-220 metres above sea level were planted in deep red, yellow clay soils with a high lime content.

about the harvest: Chardonnay is one of the three most popular cultivars used in the making of champagne in the Champagne region of France. The grapes were harvested at the end of January 1999 at 19-20,5Â° Balling. The yield of 10-12 tons/ha was carefully placed in small baskets to prevent bruising.

in the cellar : In the cellar, the grapes were crushed, de-stemmed and the juice settled overnight at 10ÂºC. The clear juice was racked the following morning and inoculated with Prisse de Mousse yeast, a French yeast strain which results in the typical yeasty character of a fine MÃ©thode Champenoise-style sparkling wine. The wine was fermented cold at 15-16ÂºC and the base wine underwent malolactic fermentation. Secondary fermentation took place in the cool controlled climate of the maturation cellar after which the wine was left on the lees for a period of 69 months and the sediment was removed by the traditional method of remuage and degorgement.

JC Le Roux

Stellenbosch

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