

J.C. Le Roux Pinot Noir 1998

J.C. Le Roux Pinot Noir 1998 displays coppery tones and a well-developed nose with attractive berry aromas. Pleasing and creamy in the mouth, the wine has a very mature character with a clean finish.

variety : Pinot Noir | Pinot Noir

winery : JC Le Roux

winemaker : Melanie van der Merwe

wine of origin : Stellenbosch

analysis : alc : 11.35 % vol rs : 8.1 g/l pH : 3.25 ta : 6.25 g/l

type : Sparkling

pack : Bottle

in the vineyard : The Pinot noir grapes were handpicked from low-trellised vineyards in the Stellenbosch region. The vines are found at altitudes ranging from 145-320 metres above sea level and face south-west, north and south-east. The soil varies from sandy, weathered granite on light clay subsoil and yellow/brown clay loam soil on clay subsoil.

about the harvest: The grapes were harvested during January and February at 18,5-20° Balling. The yield of 6-12 tons per hectare was carefully placed in small baskets to prevent bruising.

in the cellar : The House of J.C. Le Roux was the first South African cellar to produce a Pinot Noir Cap Classique. Pinot Noir is one of the three most popular cultivars used in the making of champagne in the Champagne region of France.

In the cellar, the juice was settled overnight and racked before being 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 for 14 days at a temperature of 14-16°C, before undergoing malolactic fermentation. Secondary fermentation took place in the cool controlled climate of the maturation cellar after which the Pinot noir was left to mature on the lees for 78 months. The sediment was removed by the traditional method of remuage and degorgement.



JC Le Roux

Stellenbosch

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