

## J.C. Le Roux Pinot Noir Rosé 1998

2007 Old Mutual Trophy Wine Show - Silver Medal (80/100)

Winemakers comments: Wilhelm Pienaar

This Cap Classique Rose delights the mind as much as the eye. J.C. Le Roux Pinot Noir Rose 1998 is a fresh and lively MCC. It has a salmon pink hue with well developed maturation characters complemented by subtle tones of biscuits, nuts and yellow raisins. The wine displays a perfect balance between freshness and maturation showing a full-round palate with lingering aftertaste of red berries and raisins.

variety : Pinot Noir | 98% Pinot Noir, 2% Cabernet Sauvignon, Merlot

winery : JC Le Roux

winemaker : Wilhelm Pienaar

wine of origin : Stellenbosch

analysis : alc : 12.0 % vol rs : 8.0 g/l pH : 3.13 ta : 6.34 g/l

type : Sparkling

pack : Bottle closure : Cork

2007 Old Mutual Trophy Wine Show â€” Silver Medal (80/100)

**in the vineyard :** The House of J.C. Le Roux was South Africaâ€™s first cellar dedicated entirely to the craft of making sparkling wine. Located in the heart of picturesque Devon Valley on the outskirts of Stellenbosch, the cellar is the countryâ€™s leading sparkling wine producer and is recognised for its craftsmanship and expertise to make the finest MÃ©thode Cap Classiques. These premier vintage Cap Classiques are created in the state-of-the-art cellar in the time-honoured French method of secondary bottle fermentation, known as MÃ©thode Champenoise.

### The vineyards

Meticulous care that starts in the vineyard, has gone into the production of J.C. Le Roux Pinot Noir RosÃ© 1998. The Pinot Noir grapes were handpicked from low-trellised vineyards in the Stellenbosch region planted from 1990 to 1995 at altitudes of between 145 and 320 m above sea level.

Facing south west, north and south east, the vines grow in soils with excellent water-retention properties varying from sandy to weathered granite and yellow/brown clay loam soil on a light clay subsoil. The vines were cultivated under dryland conditions, except for some supplementary irrigation on sandy soils.

**about the harvest:** The grapes were harvested from mid-January to mid-February at 18,5Â° - 20Â° Balling. The yield of seven tons per ha was carefully placed in small baskets to prevent bruising.



**JC Le Roux**

Stellenbosch

021 865 8200

www.jcleroux.co.za