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J.C. Le Roux Chardonnay 1996

Veritas 2002 - Double Gold
The South African Trophy Wine Show 2002 - Silver
The wineâ€™s colour is pale green gold, beneath a jewel like collar of fine bubbles. On the nose it has very intense burnt flavours with lots of fruit for example citrus, exotic fruit and fresh almonds. On the palate the wine is delicate and light, thanks to the Chardonnay used, with a creamy well-balanced aftertaste. Itâ€™s a Cap Classique with Spirit cause itâ€™s lively, fresh, witty and subtle.



variety : Chardonnay | Chardonnay
winery : JC Le Roux
winemaker : Melanie van der Merwe
wine of origin : Stellenbosch
analysis : alc : 11.10 % vol rs : 7.0 g/l pH : 3.22 ta : 6.0 g/l va : 0.42 g/l so2 : 54 mg/l fso2 : 7 mg/l
pack : Bottle

Veritas 2002 - Double Gold
The South African Trophy Wine Show 2002 - Bronze
Veritas 2001 - Silver

in the vineyard : The grapes were selected from the Stellenbosch and Durbanville areas. The vines were planted between 1983 and 1994 at altitudes of between 180 and 245 metres above sea level. The vineyards face south and south-west.

about the harvest: The grapes were harvested at 18.5Â° - 20,5Â° Balling from Mid January to Mid February. The yield was between 10 and 15 Tons/ha.

in the cellar : The Juice settled overnight at 10ÂºC and the clear juice was racked the next morning and inoculated with Prisse de Mousse yeast. The wines were cold fermented at 13â€“16ÂºC. The base wines underwent Malolactic fermentation and were racked to clean tanks and matured in these stainless steel tanks on the fine lees until it was fined and bottled in August 1996.

The wines underwent secondary fermentation in the bottle and the cold temperatures in the maturation cellar ensures a slow fermentation which is essential for a quality MCC. After the fermentation period the wines were matured for a further 48 months on the lees. The sediment was removed after the maturation period by the traditional method of remuage and degorgement. The bottles were corked and wired and it is the first vintage with our newly released packaging.

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