

## J.C. Le Roux Pinot Noir Rose 1990

Winemaker Melanie van der Merwe says mischievously that the enticing blush in colour perfectly conjures up this vigorous wine's spell of romance. Its notes of tobacco on the nose carry through to a rich and honeyed palate with full-bodied toasty flavours that linger on the aftertaste.

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

**winery :** JC Le Roux

**winemaker :** Melanie van der Merwe

**wine of origin :** Stellenbosch

**analysis :** alc : 11.4 % vol rs : 9.6 g/l pH : 2.96 ta : 6.5 g/l

**pack :** Bottle

Veritas 2002 - Silver

Veritas 2001 - Silver



**in the vineyard :** The grapes, from the 1990 vintage, were sourced from two low-trellised mostly dryland vineyards in the Helderberg and Firgrove districts. Established between 1977 and 1981, they are located at varying altitudes, from 320m to 350m above sea level, and facing south-west and north. Soils, all with excellent water-retention properties, range from sandy, granite with a light, clay subsoil to yellow/brown loam soil with a clay subsoil.

Supplementary irrigation was applied in the vineyards grown in sandy soils.

**about the harvest:** The grapes were hand-harvested from late January to early February, early in the morning, at between 18,5° and 19,5° Balling, in baskets to prevent undue bruising. The harvest was preceded by a mild and fairly dry winter although rainfall for the period August to February was higher than average.

**in the cellar :** Once delivered to the cellar, the grapes received no skin contact. Cold fermentation, using a French yeast, was induced at temperatures of 14°C to 16°C. The wine spent six months on the lees and underwent malolactic fermentation.

Bottle fermentation occurred within the very carefully controlled, cool climate of JC Le Roux's cellars. The wine was left to mature for eight years, with the sediment that developed over the years frozen and ejected during disgorgement. Thereafter, the bottles were corked and laid down for a further six months' maturation in the bottle.

### JC Le Roux

Stellenbosch

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[www.jcleroux.co.za](http://www.jcleroux.co.za)