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J.C. Le Roux Chardonnay 1989 Magnum

The sparkling gold colour with its touch of fine soft bubbles perfectly conjures up this magnificent wineâ€™s spell of elegance. The wine has wonderful notes of honeyed croissant and yeasty baked bread aromas on the nose. The Chardonnay 1989 is a weighty, complex wine. Firm, nutty and creamy on the palate the Chardonnay 1989 has a dreamy elegant finish.



variety : Chardonnay | Chardonnay
winery : JC Le Roux
winemaker : Melanie van der Merwe
wine of origin : Stellenbosch
analysis : **alc :** 12.67 % vol **rs :** 8.0 g/l **pH :** 3.13 **ta :** 6.2 g/l
pack : Bottle

in the vineyard : Meticulous care went into the making of JC le Roux 1989 â€“ Care which began in the vineyards. These vineyards are in the Stellenbosch area, and range from 0,6 to 8,23 ha in extent. The trellised vines were planted in deep red, yellow clay and soils with a high lime content. The vineyards are from 140- 220m above sea level and were planted at densities of 333 and 3704 vines per ha. The average day and night temperature for the period December 1988 â€“ February 1989 were 25,8Â°C and 16,8Â°C respectively. The mean day/night temperature for the same period was 19,8Â°C. The rainfall for April â€“ March was 600mm.

about the harvest: The grapes were harvested from the end of January until the end of February 1989. They were picked by hand at 19â€“20Â° Balling and placed in baskets to prevent bruising. The yield were 8-10 tons/ha.

in the cellar : The juice settled overnight at 10Â°C and the clear juice were racked the next morning and inoculated with Prisse de Mousse yeast. The wine was cold fermented at 15Â°C. The base wine underwent malolactic fermentation. The wine was then bottled and secondary fermentation took place at the cool controlled climate of the maturation cellar. The cold temperature ensures a slow secondary fermentation which ensure the formation of tiny bubbles. The wines were left on the lees for a period of 145 months. The sediment was removed by the traditional method of remuage and degorgement. The bottles were then corked and wired and matured for a further period before being released.

JC Le Roux
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