

Desiderius 1997

Veritas 2003 - Bronze

The wine has a golden yellow colour. The bubbles are light, quick to form, with a lovely delicate appearance. Invariably a Brut Cap Classique with preponderance of Chardonnay (60%) which displays a certain raciness as the wine reaches maturity. One thinks of fresh fruit, almond and baked bread. A lively, inspiring wine such as this should be partnered by light delicate foods: fish, shellfish, lobster, crab, caviar or oysters.

variety : Chardonnay | 60% Chardonnay, 40% Pinot Noir

winery : JC Le Roux

winemaker : Melanie van der Merwe

wine of origin : Coastal

analysis : alc : 11.7 % vol rs : 9.0 g/l pH : 3.14 ta : 6.2 g/l

type : White

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in the vineyard : The grapes were picked from two selected blocks of vineyards in the Stellenbosch region. The vines were planted on south facing slopes and the wine quality over the past 5 years proved to be very good.

about the harvest: The grapes were harvested at 19.5° Balling in January 1997. The yield was between 8 and 10 Tons/ha.

in the cellar : Grapes were whole bunch pressed. The juice settled overnight at 12°C and the clear juice was racked the next morning and inoculated with Prisse de Mousse yeast. The wines were cold fermented at 13-16°C. 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 July 1997.

The wines underwent secondary fermentation in the bottle in temperature controlled cellars at 12°C to ensure a slow fermentation which is essential for a quality MCC. After the fermentation period the wines were matured for a further 63 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 cork matured for 2 months before releasing. This is the second vintage to be released of this very special product.



JC Le Roux

Stellenbosch

021 865 8200

www.jcleroux.co.za