

J.C. Le Roux Pinot Noir Rosé 1996

Veritas 2003 - Gold

Rosé Methode Cap Classique sparkling wines or Champagnes delight the mind as much as the eye. The colour speak of gentleness and romance while the memory calls up celebrations. The beautiful colour of pink MCCs give them special magic whenever they are served. These rare wines make splendid aperitifs.

Aromas of black current and berries come to the mind. You can describe the wine as crémant because of its soft, creamy and gentle sparkle. The wine is rich, honeyed, biscuity with fruity flavours on the aftertaste. Its a muscular MCC with body and predominant yeast and berry flavours. I think this wine must be appreciated for its depth, vigour and length of flavour.

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

winery : JC Le Roux

winemaker : Melanie van der Merwe

wine of origin : Stellenbosch

analysis : alc : 11.15 % vol rs : 9.1 g/l pH : 3.01 ta : 6.3 g/l

type : Sparkling

pack : Bottle

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in the vineyard : The grapes were handpicked from low-trellised vineyards in the Stellenbosch region. The south-west facing vineyards were planted in 1986 at altitudes of 320 metres above sea level. The soil varies from sandy to weathered granite on a light clay subsoil.

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

in the cellar : Blend of 98% Pinot noir with 2% Cabernet/Merlot. Matured for 78 months on the lees. In the cellar, the grapes were crushed and de-stemmed and the juice settled overnight. The clear juice was racked the following morning and inoculated with Prisse de Mousse yeast, a French yeast strain which results in the typical yeasty character of a fine Méthode Champenoise-style sparkling wine. The wine was fermented for 14 days at 15°C and underwent malolactic fermentation. Secondary fermentation took place in the cool controlled climate of the maturation cellar after which the wine was left to mature for a further 77 months on the lees and the sediment removed by the traditional method of remuage and degorgement.



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Stellenbosch

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