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J.C. Le Roux Chardonnay 1997

Winemaker Melanie van der Merwe describes the wine has having a bright, golden tinge with a wonderful stream of fine bubbles. Yeasty characteristics with well integrated fruit flavours, buttery undertones and nutty flavours are evident on the nose, whilst a rich, buttery and creamy yet elegant finish follow through on the palate. It is a well balanced wine with a lingering finish.



variety : Chardonnay | Chardonnay
winery : JC Le Roux
winemaker : Melanie van der Merwe
wine of origin : Stellenbosch
analysis : **alc :** 12.0 % vol **rs :** 7.8 g/l **pH :** 3.12 **ta :** 6.2 g/l
pack : Bottle

in the vineyard : The grapes were sourced from the Stellenbosch region. The trellised vines were planted in deep red, yellow clay and soils with a high lime content, located at varying altitudes, from 320m to 350m above sea level.

about the harvest: The grapes were harvested from mid-January to mid-February in 1997, at between 19Â° and 20,5Â° Balling, in baskets to prevent undue bruising.

in the cellar : Cold fermentation, using a French yeast, was induced at temperatures of 15Â°C. After primary fermentation, the wine underwent malolactic fermentation.

Bottle fermentation occurred within the very carefully controlled, cool climate of JC le Rouxâ€™s cellars. The wine was left to mature for five years on the lees after which it went through the process of riddling and degorgement.

JC Le Roux
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