

## J.C. Le Roux Chardonnay 1997

Winemaker Melanie van der Merwe describes the wine as 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 19Å° and 20,5Å° Balling, in baskets to prevent undue bruising.

**in the cellar :** Cold fermentation, using a French yeast, was induced at temperatures of 15Å°C. After primary fermentation, the wine 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 five years on the lees after which it went through the process of riddling and degorgement.



**JC Le Roux**

Stellenbosch

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