

## JC Le Roux Scintilla 1999

Swiss International Air Lines Wine Awards 2006 "Seal of Approval"  
Veritas 2005 - Silver

Very fine bead with bread and biscuit aromas on the nose along with some citrus flavours. Hints of lemon and good entrance, lovely mid palate finishing with elegance and complexity. Lovely clean, crisp flavours with good balance. A wine to celebrate life - and it is a wine linked to the greatest and happiest moments of our lives.

**variety :** Chardonnay | 75% Chardonnay, 25% Pinot Noir

**winery :** JC Le Roux

**winemaker :** Melanie van der Merwe

**wine of origin :**

**analysis :** alc : 12.1 % vol rs : 8.5 g/l pH : 3.10 ta : 6.35 g/l

**type :** Sparkling

**pack :** Bottle **size :** 0 **closure :** 0

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**in the vineyard :** The grapes were picked from selected vineyards in Stellenbosch and Robertson. The Pinot Noir grapes came from Durbanville while the Chardonnay grapes were selected from the Bruwer farm in Robertson. The vines were planted on southern slopes. The growing period was predominantly cool with average night temperatures.

**about the harvest:** The grapes were harvested at 18-20° Balling in January 1999. The yield was between 9 and 12 tons/ha.

**in the cellar :** Grapes were whole bunch pressed in Willmes presses. The first 50 litres per ton were separated from the 500 litres of Cuvee juice that followed, to be able to get rid of the dust and juice that developed during transportation. The juice settled overnight at 10°C and the clear juice was racked the next morning with a bit of froth and inoculated with Prisse de Mousse yeast.

The wines were cold fermented at 15-16°C. The base wines underwent malolactic fermentation and were racked to clean tanks. The wines were then blended in a proportion of 75% Chardonnay and 25% Pinot Noir, stabilised and bottled. The wines underwent secondary fermentation in the bottle in temperature controlled cellars at 15°C to ensure a slow fermentation which is essential for a quality MCC. After the fermentation period the wines were matured for a further 60 months on the lees. The sediment was removed after the maturation period by the traditional method of remuage and degorgement. Only limited quantities are made of this unique blend, top of the range. JC Le Roux Cap Classique sparkling wine.



**JC Le Roux**

Stellenbosch

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