

## J.C. Le Roux Sauvignon Blanc 2005

J.C. Le Roux Sauvignon Blanc 2005 is a dry yet fruity sparkling with gooseberry and asparagus flavours. It is light and refreshing and will turn any occasion into a bubbly affair.

**variety** : Sauvignon Blanc | 100% Sauvignon Blanc

**winery** : JC Le Roux

**winemaker** : Melanie van der Merwe

**wine of origin** : Stellenbosch

**analysis** : **alc** : 11.97 % vol **rs** : 10.3 g/l **pH** : 3.28 **ta** : 6.5 g/l

**type** : Sparkling **style** : Semi Sweet **body** : Light **taste** : Fruity

**pack** : Bottle

**in the vineyard** : The grapes were sourced from vineyards in the Western Cape planted from 1983 to 2001 at altitudes ranging from 180 to 245 metres above sea level. The vineyards face south to south west.

**about the harvest**: The grapes were harvested by hand at 21° to 23° Balling.

**in the cellar** : The House of JC Le Roux specialises in sparkling wines made in the traditional French methode champenoise way, known in South Africa as Methode Cap Classique. The range of wines caters to a variety of palate preferences to meet the swelling demand for Champagne-style wines, one of the fastest-growing sectors of the wine market worldwide.

In the cellar the juice had no skin contact and was fermented at 13°C for 12 days. After fermentation, the sparkle is created by impregnating the wine with CO<sub>2</sub>.

### JC Le Roux

Stellenbosch

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