

## JC Le Roux Scintilla 2000

The House of J.C. Le Roux, the cellar dedicated entirely to the craft of making sparkling wine in South Africa is located in the heart of picturesque Devon Valley on the outskirts of Stellenbosch, the cellar is the country's leading sparkling wine producer and is recognised for its craftsmanship and expertise to make the finest Méthode Cap Classiques. These premier vintage Cap Classiques are created in the state-of-the-art cellar in the time-honoured French method of secondary bottle fermentation, known as Méthode Champenoise.

### Winemaker's comments

J.C. Le Roux Scintilla 2000 is a luxuriously smooth, well-balanced and delicate Méthode Cap Classique that explodes with scintillating bubbles and completes The House of J.C. Le Roux Cap Classique range. This exceptional signature J.C. Le Roux Cap Classique displays a lively persistent bead and a well-developed nose with toast and ripe fruit flavours. A creamy and elegant mousse results in a good round aftertaste. This fine fruity Cap Classique has lots of maturation potential.

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

**winery :** JC Le Roux

**winemaker :** Elunda Basson

**wine of origin :**

**analysis :** alc : 11.51 % vol rs : 8.7 g/l pH : 3.14 ta : 6.05 g/l

**type :** Sparkling **style :** Dry

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

Veritas 2008 - Silver 2008

International Wine & Spirit Competition - Silver & Best in Class

**ageing :** This vintage will benefit from additional bottle maturation.

**in the vineyard :** The grapes are sourced from two prime vineyard blocks of the noble varieties, Chardonnay and Pinot Noir, specially chosen for this signature Méthode Cap Classique based on their consistent quality over the years. Only the best grapes are handpicked from the low-trellised Chardonnay block situated in Robertson and Pinot Noir block in Stellenbosch.

**about the harvest:** The grapes were harvested at 18° - 20° Balling in January and the beginning of February 2000. The yield of between 9 - 11 tons per ha was carefully placed in small baskets to prevent bruising.

**in the cellar :** In the cellar, the juice settled overnight at 10° C and the clear juice raked the following morning and inoculated with Prisse de Mousse yeast, a French yeast strain which results in the typical yeasty character of fine Méthode Champenoise-style sparkling wine. The wine was fermented at 16° - 17° C and the base wine underwent malolactic fermentation. Thereafter the wine was blended, stabilised and bottled. Secondary fermentation took place in the cool controlled climate of the maturation cellar. The wine was matured for a further 60 months on the lees and the sediment removed by the traditional method of remuage and degorgement.



JC Le Roux

Stellenbosch

021 865 8200

www.jcleroux.co.za