

## J.C. Le Roux Pinot Noir 2007

The House of J.C. Le Roux, the first 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 Pinot Noir 2007 shows good complexity and length. It has a well-developed nose with toast, yeast and fruit flavours on the palate with a hint of berries. A pleasing creamy character in the mouth, this vintage has a lively, crisp finish.

**variety :** Pinot Noir | Pinot Noir

**winery :** JC Le Roux

**winemaker :** Elunda Basson

**wine of origin :** Stellenbosch

**analysis :** alc : 12.23 % vol   rs : 7.9 g/l   pH : 3.06   ta : 6.55 g/l

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

**pack :** Bottle   **closure :** Cork

2010 Michelangelo CCL International Wine Awards - Gold Medal  
2008 International Wine & Spirit Competition - Silver & Best in Class

**in the vineyard :** The Pinot Noir grapes were handpicked from low-trellised vineyards planted between 1986 and 1997 in the Stellenbosch region. The vines are found at altitudes ranging from 145-320 metres above sea level and face south-west, north and south-east. The soil varies from sandy, weathered granite on light clay subsoil and yellow/brown clay loam soil on clay subsoil.

**about the harvest:** The grapes were harvested from mid-January to 11 February at 18.5° - 21° Balling. The yield of 6-11 tons per ha was carefully placed in small baskets to prevent bruising.

**in the cellar :** The House of J.C. Le Roux was the first South African cellar to produce a Pinot Noir Cap Classique. Pinot noir is one of the three most popular cultivars used in the making of champagne in the Champagne region of France.

In the cellar, the juice was settled overnight and racked before being inoculated with Prisse de Mousse yeast, a French yeast strain, which results in the typical yeasty character of a fine Méthode Champenoise-style sparkling wine. The wine was fermented cold for 14 days at a temperature of 14° - 16° C, before undergoing malolactic fermentation. Secondary fermentation took place in the cool controlled climate of the maturation cellar after which the Pinot Noir was left to mature on the lees for 18 - 24 months. The sediment was removed by the traditional method of remuage and degorgement.

### JC Le Roux

Stellenbosch

021 865 8200

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

