

JC Le Roux Scintilla 2002

Colour: Lovely pale yellow with a fine mousse.
Nose: Toasty, biscuity with a slight lemony-fruity background.
Palate: Rich and full with green apples and a toasty, yeasty aftertaste.

variety : Chardonnay | Chardonnay, Pinot Noir
winery : JC Le Roux
winemaker : Elunda Basson
wine of origin :
analysis : alc : 10.5 % vol rs : 8.6 g/l pH : 3.16 ta : 6.7 g/l
type : Sparkling **style :** Dry
pack : Bottle **size :** 0 **closure :** Cork

International Wine Challenge 2011 - Silver Medal
2010 Effervescents du Monde Competition - Silver Medal

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 2002. The yield of between 8 - 12 tons per hectare was carefully placed in small baskets to prevent bruising.

in the cellar : 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.

In the cellar, the juice settled overnight at 10° C and the clear juice racked the following morning and 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 at 16 - 17° C and the base wine underwent malolactic fermentation. Thereafter, the wine was blended in a proportion of 75% Chardonnay and 25% Pinot noir, stabilised and bottled. Secondary fermentation took place in the cool, controlled climate of the maturation cellar. The wine was matured for a further 36 months on the lees and the sediment removed by the traditional method of remuage and degorgement.



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Stellenbosch

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