

J.C. Le Roux Pinot Noir Rosé 2007

The House of J.C. Le Roux was South Africa's first cellar dedicated entirely to the craft of making sparkling wine. 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

This Cap Classique Rosé delights the mind as much as the eye. J.C. Le Roux Pinot Noir Rosé 2007 is a fresh and lively MCC. It has a salmon pink hue with well developed maturation characters complemented by subtle tones of biscuits, nuts and yellow raisins. The wine displays a perfect balance between freshness and maturation showing a full-round palate with lingering aftertaste of red berries and raisins.

variety : Pinot Noir | 100% Pinot Noir

winery : JC Le Roux

winemaker : Elunda Basson

wine of origin : Stellenbosch

analysis : alc : 12.16 % vol rs : 8.0 g/l pH : 2.97 ta : 7.1 g/l

type : Sparkling **style :** Dry

pack : Bottle **closure :** Cork

in the vineyard : Meticulous care has gone into the production of J.C. Le Roux Pinot Noir Rosé 2007. The Pinot Noir grapes were handpicked from low-trellised vineyards in the Stellenbosch region planted from 1990 to 1995 at altitudes of between 145 - 320 meters above sea level. Facing southwest, north and southeast, the vines grow in soils with excellent water retention properties varying from sandy to weathered granite and yellow/brown clay loam soil on a light clay subsoil. The vines were cultivated under dry land conditions, except for some supplementary irrigation on sandy soils.

about the harvest: The grapes were harvested from mid-January to mid-February at 18.5° - 20° Balling. The yield of 7 tons per ha was carefully placed in small baskets to prevent bruising.

in the cellar : In the cellar, the grapes were crushed and de-stemmed and the juice settled overnight. The clear juice was 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 for 14 days at 15° C and underwent malolactic fermentation. Secondary fermentation took place in the cool controlled climate of the maturation cellar after which the wine was left to mature for a further 19 months on the lees and the sediment removed by the traditional method of remuage and degorgement.



JC Le Roux

Stellenbosch

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