

## J.C. Le Roux Sauvignon Blanc 2009

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 passion, craftsmanship and expertise, making fun loving bubbly and fine vintage Cap Classiques to suit every palate.

### Winemaker's comments

J.C. Le Roux Sauvignon Blanc 2009 is a dry yet fruity sparkling wine with tones reminding you of tropical fruits, litchis, pineapples and granadilla flavours. It is a refreshing and lively bubbly, showing a good balance. It is light and clean on the palate.

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

**winery :** JC Le Roux

**winemaker :** Elunda Basson

**wine of origin :** Stellenbosch

**analysis :** alc : 11.77 % vol    rs : 12 g/l    pH : 3.3    ta : 6.8 g/l

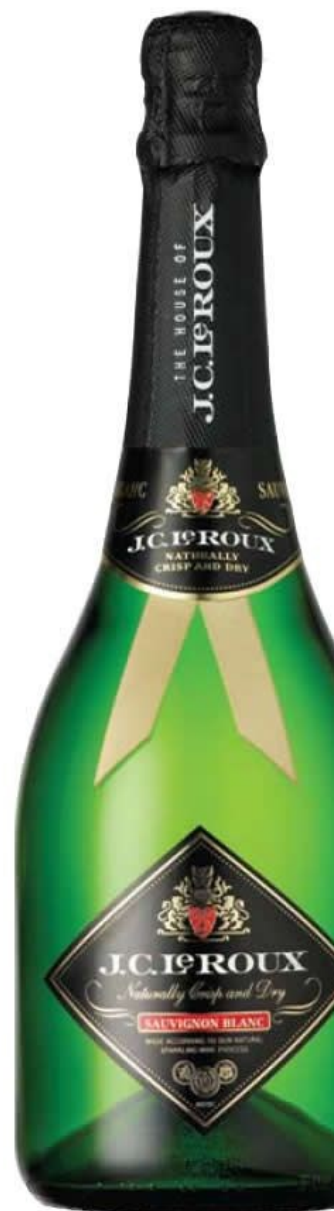
**type :** Sparkling    **style :** Semi Sweet    **body :** Light    **taste :** Fruity

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

**in the vineyard :** The grapes were sourced from chosen vineyards planted in the Western Cape. The vineyards range and differ with regards to age, altitudes, aspects and slopes. This enables us to use the different building blocks to blend the perfect Bubbly comprising of diverse flavours and aromas.

**about the harvest:** The grapes were harvested by hand at 21° to 22° Balling.

**in the cellar :** In the cellar the juice had no skin contact and was fermented at 13° - 15° C for 12 days. After fermentation, the sparkle is created by impregnating the wine with CO2.



**JC Le Roux**

Stellenbosch

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