

JC Le Roux Pinot Noir Rosé 2008

This Cap Classique Rosé delights the mind as much as the eye. J.C. Le Roux Pinot Noir Rosé 2008 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 | 98% Pinot Noir

winery : JC Le Roux

winemaker : Elunda Basson

wine of origin : Stellenbosch

analysis : alc : 11.76 % vol rs : 7.3 g/l pH : 3.3 ta : 5.8 g/l

type : Sparkling **style :** Dry

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

Decanter World Wine Awards 2013 - Commended

2012 Veritas Wine Awards - Silver Medal

Amorim Méthode Cap Classique Challenge - Best Rosé

Old Mutual Trophy Wine Show 2012 - Bronze

International Wine Challenge 2012 - Commended

in the vineyard : Meticulous care has gone into the production of J.C. Le Roux Pinot Noir Rosé 2008. 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 : 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.

The J.C. Le roux Pinot Noir comprises 98% Pinot Noir. In the cellar, the grapes were crushed and de-stemmed and the juice was left to settle overnight. The cellar juice was racked the following morning and inoculated with Prisse de Mousse yeast, a French yeast strain which imparts the typical yeasty character of a fine Methode Champenoise-style sparkling wine. The wine was fermented for 14 days at 15° C and underwent malolactic fermentation. Secondary bottle fermentation took place in the cool controlled climate of the maturation cellar after which the wine was left to mature for a further minimum of 24 months on the lees. The sediment removed by the traditional method of remuage and degorgement.



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Stellenbosch

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