

JC Le Roux Scintilla 2003

J.C. Le Roux Scintilla 2003 is a luxuriously smooth, well-balanced and delicate Méthode Cap Classique that explodes with scintillating bubbles and completes The House of J.C. Le Roux Cap Classique range. This exceptional signature J.C. Le Roux Cap Classique has a brilliant golden colour with a dry, soft and elegant palate. The wine displays a rich fruitiness on the nose with integrated baked bread flavours. This vintage will benefit from additional bottle maturation.

variety : Chardonnay | 75% Chardonnay, 25% Pinot Noir

winery : JC Le Roux

winemaker : Elunda Basson

wine of origin :

analysis : alc : 11.5 % vol rs : 8.1 g/l pH : 3 ta : 7.15 g/l

type : Sparkling **style :** Dry

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

2015 Amorim MCC Challenge - Gold

2013 International Wine and Spirit Competition - Silver Outstanding

Old Mutual Trophy Wine Awards 2013 - Old Mutual Trophy for Best Sparkling Wine

Decanter World Wine Awards 2013 - Commended

Veritas Wine Awards 2012 - Gold Medal

Amorim Méthode Cap Classique Challenge - Best Blended Cap Classique and Overall Winner

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 hand-picked 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 2001. 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 was racked the following morning and inoculated with Puisse 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 minimum of 84 months on the lees and the sediment removed by the traditional method of remuage and disgorgement.



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Stellenbosch

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