

## JC Le Roux Pinot Noir Rosé 2009

Fruity, fleshy and superbly balanced, this elegant Rosé delights the mind as much as the eye. The 2009 vintage is fresh and lively with a salmon hue and a well-developed maturation character. Subtle notes of biscuit, nuts and yellow raisins complement the perfect balance between freshness and maturity showing a full round palate with a lingering aftertaste of red berries and raisins.

Enjoy with zesty Thai beef salad or a vegetarian quiche and don't forget the sushi.

**variety** : Pinot Noir | 98% Pinot Noir

**winery** : JC Le Roux

**winemaker** : Elunda Basson

**wine of origin** : Stellenbosch

**analysis** : alc : 11.59 % vol   rs : 8.7 g/l   pH : 3.22   ta : 5.9 g/l

**type** : Cap\_Classique   **style** : Dry

**pack** : Bottle   **size** : 750ml   **closure** : Cork

The House of J.C. Le Roux, South Africa's leading sparkling wine producer and first dedicated cellar with French Huguenot roots dating back to 1704, is a world-class Méthode Cap Classique destination in the heart of Devon Valley in Stellenbosch. Here passion and craftsmanship merge to create an elegant range of bottle fermented sparkling wines in the time-honoured French tradition. The signature of true craftsmanship, these classically styled and invigorating Cap Classiques express their own individuality, panache and inner vibrancy to suit every taste, mood and occasion.

**in the vineyard** : The Pinot Noir grapes were handpicked from low-trellised vineyards in the Stellenbosch region planted from 1990 to 1995 at altitudes of between 145m and 320m above sea level producing a yield of seven tons/ha. Facing south west, north and south east, 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 dryland 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 and carefully placed in small baskets to prevent bruising.

**in the cellar** : In the cellar, the grapes were crushed and destemmed and the juice settled overnight. The clear juice was racked the following morning and inoculated with *Prise de Mousse* yeast that imparts the typical yeasty character of a fine bottle fermented sparkling wine. The wine was fermented for 14 days at 15° C and underwent malolactic fermentation. After bottling, secondary fermentation took place before the Pinot Noir was left to mature on the lees for a minimum of 24 months to develop complexity and character. The sediment was removed by the traditional French method of remuage and degorgement.



### JC Le Roux

Stellenbosch

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