

JC Le Roux Pinot Noir 2009

J.C. Le Roux Pinot Noir 2009 shows good complexity and length. It has a well-developed nose with toast, yeast and fruit flavours on the palate with a hint of berries. This finely beaded vintage has a pleasing creamy character and a lively, crisp finish.

Enjoy with smoked salmon served on a green salad, or venison loin wrapped in bacon, topped with a port reduction.

variety : Pinot Noir | 100% Pinot Noir

winery : JC Le Roux

winemaker : Elunda Basson

wine of origin : Stellenbosch

analysis : alc : 11.68 % vol rs : 6.9 g/l pH : 3.17 ta : 5.9 g/l

type : Cap_Classique **style** : Off 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 planted between 1986 and 1997 in the Stellenbosch area. The vines are situated at altitudes ranging from 145m and 320m above sea level and face south-west, north and south-east with a yield of 6 - 11 tons/ha. The soil ranges from sandy, weathered granite and yellow/brown clay loam soil on clay subsoil.

about the harvest: The grapes were hand-picked from mid-January to 11 February at 18.5° - 21° Balling and carefully placed in small baskets to prevent bruising.

in the cellar : The House of J.C. Le Roux was the first South African cellar to produce a Pinot Noir Cap Classique, one of the three noble grape varieties used in the making of French champagne. In the cellar, the juice was settled overnight and racked before being inoculated with *Prise de Mousse* yeast to impart the typical yeasty character of a fine bottle fermented sparkling wine. The wine was fermented cold for 14 days at a temperature of 14° - 16° C, before undergoing 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*.



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Stellenbosch

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