

JC Le Roux Sauvignon Blanc 2016

J.C. Le Roux Sauvignon Blanc 2016 is a dry yet fruity sparkling wine showing ample tropical fruit, litchi, pineapple and granadilla flavours. It is refreshing and lively with well-balanced acidity on the palate ending in a light, clean finish.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : JC Le Roux

winemaker : Elunda Basson

wine of origin : Stellenbosch

analysis : alc : 12.9 % vol rs : 13.8 g/l pH : 3.2 ta : 6.55 g/l

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

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 destination in the heart of Devon Valley in Stellenbosch. Here passion and craftsmanship merge to create an exuberant range of sparkling wines that express their individuality and inner vibrancy to suit every taste, mood and occasion. It all begins with the careful selection of grape varieties for their unique characteristics and flavour profiles allowing each sparkling wine in the Vivante range to express its own effervescent flavour enlivened by cascades of vivacious bubbles.

in the vineyard : The grapes are sourced from vines planted in the Western Cape region planted at altitudes between 50 and 300 metres above sea level. The vineyards vary in age, altitude, aspect and slope orientation to provide the diverse building blocks needed for the unique flavours, aromas and complexity of the carefully blended base wines.

about the harvest: The grapes were harvested by hand at 21° - 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 injecting the wine with CO₂.



JC Le Roux

Stellenbosch

021 865 8200

www.jcleroux.co.za