

## JC Le Roux Scintilla 2014

J.C. Le Roux Scintilla 2014 is an elegant, fresh, well-balanced and delicate Cap Classique that explodes with scintillating bubbles. This exceptional signature J.C. Le Roux Cap Classique has a brilliant light straw colour with a dry, soft and elegant palate. The wine displays a beautiful balance between fresh citrus notes from the Chardonnay and mouthfeel from the Pinot Noir. This vintage will benefit from additional bottle maturation as 2014 was a perfect year for making white wines with longevity and ageing potential.

**variety** : Chardonnay | 70% Chardonnay, 30% Pinot Noir

**winery** : JC Le Roux

**winemaker** : Elunda Basson

**wine of origin** : Western Cape

**analysis** : alc : 11.64 % vol   rs : 5.2 g/l   pH : 3.2   ta : 5.8 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 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 to suit every taste, mood and occasion. A vibrant expression of true craftsmanship, the illustrious vintage cuvée, Scintilla, sets the benchmark with its alluring character and regal complexity.

**in the vineyard** : The grapes are sourced from two prime vineyard blocks of the noble varieties, Chardonnay and Pinot noir, specially selected for this signature Cap Classique based on their consistent quality over the years. Only the best grapes are handpicked from the low-trellised Chardonnay block situated in Stellenbosch and Pinot Noir block in Durbanville.

**about the harvest**: The grapes were harvested at 18-20° Balling in January 2014. The yield of between 8 and 12 tons per ha was carefully placed in small baskets to prevent bruising. In the cellar, the juice settled overnight at 10°C and the clear juice racked the following morning and inoculated with Prise de Mousse yeast, a French yeast strain, which results in the typical yeasty character of a fine Méthode Champenoise-style sparkling wine

**in the cellar** : The wine was fermented at 16-17°C and the base wine underwent partial malolactic fermentation. Thereafter the wine was blended in a proportion of 70% Chardonnay and 30% Pinot noir, stabilised and bottled. Secondary fermentation took place in the cool controlled climate of the maturation cellar. The wine was matured for a minimum of a further 36 months on the lees and the sediment removed by the traditional method of remuage and degorgement



### JC Le Roux

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