

JC Le Roux Nectar Demi-Sec

Nectar Demi-sec is a sophisticated, off-dry, sparkling wine that comes alive on the palate. It is a vibrant expression of fruity flavours with hints of pears, litchi and primary fruit.

variety : Sauvignon Blanc | 80% Sauvignon Blanc, 20% White Muscadel

winery : JC Le Roux

winemaker : Ulrich Hohns

wine of origin :

analysis : alc : 10 % vol rs : 40 g/l pH : 3 ta : 6.5 g/l

type : Sparkling **style :** Off Dry **taste :** Fruity

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

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. The House of J.C. Le Roux presents a new range of demi-sec premium sparkling wines called Nectar.

in the cellar : This sparkling wine is made predominantly of Sauvignon Blanc grapes (80%) blended with White Muscadel (20%). The grapes were harvested by hand at 21.5° – 23.7° Balling. Fermentation was stopped by lowering the temperature to 0°C when an alcohol level of 10% had been reached, leaving 40 g/l of natural grape sugar in the wine. The sparkle was created by infusing the base wine with CO₂.



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Stellenbosch

021 865 8200

www.jcleroux.co.za