

## JC Le Roux Scintilla 1998

### Fairbairn Capital Trophy Wine Show 2004 - Bronze

The wine's golden colour is tinged with the faintest grey-pink. The bubbles are no longer pearly but gold like crystal and bright as the stars. A complex wine with scents of precious, delicate spices. Fleshy, smooth and well-balanced, a matured wine from an exceptional year. A wine cannot truly be said to have a heart but...in the case of sparkling wine, and especially this one, some might make an exception - it is a wine linked to the greatest and happiest moments of our lives.

**variety :** Chardonnay | 75% Chardonnay, 25% Pinot Noir

**winery :** JC Le Roux

**winemaker :** Melanie van der Merwe

**wine of origin :** Stellenbosch

**analysis :** alc : 12.0 % vol    rs : 10 g/l    pH : 3.17    ta : 6.5 g/l

**type :** 0

**pack :** Bottle    **size :** 0    **closure :** 0

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**in the vineyard :** The grapes were picked from selected vineyards in the Stellenbosch region. The vines were planted on south facing and north western slopes. The growing period were predominantly cool with average night temperatures.

**about the harvest:** The grapes were harvested at 19.8° Balling in January 1998. The yield was between 7 and 9 Tons/ha.

**in the cellar :** Grapes were whole bunch pressed in Wilmess presses. The juice settled overnight at 10°C and the clear juice was racked the next morning and inoculated with Prisse de Mousse yeast. The wines were cold fermented at 15 - 16°C. The base wines underwent malolactic fermentation and were racked to clean tanks. The wines were then blended in a proportion of 75% Chardonnay and 25% Pinot noir, stabilised and bottled.

The wines underwent secondary fermentation in the bottle in temperature controlled cellars at 12°C to ensure a slow fermentation which is essential for a quality MCC. After the fermentation period the wines were matured for a further 56 months on the lees. The sediment was removed after the maturation period by the traditional method of remuage and degorgement. Only limited quantities are made of this unique, top of the range, JC le Roux Cap Classique sparkling wine.



JC Le Roux

Stellenbosch

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