

J.C. Le Roux Sauvignon Blanc 2004

Winemaker Melanie van der Merwe describes this as a light fruity sparkling wine with gooseberry and asparagus flavours, which freshen the palate. It can be enjoyed on its own or with seafood.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : JC Le Roux

winemaker : Melanie van der Merwe

wine of origin : Stellenbosch

analysis : **alc** : 10.92 % vol **rs** : 10.10 g/l **pH** : 3.20 **ta** : 6.90 g/l

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

pack : Bottle

in the vineyard : The grapes were sourced from vineyards in the Stellenbosch and Durbanville areas, planted from 1983 to 1996 at altitudes ranging from 180 to 245 metres above sea level. The vineyards face south to south west.

about the harvest: The grapes were harvested by hand at 21Â° to 23Â° Balling.

in the cellar : The House of JC le Roux specialises in sparkling wines made in the traditional French methode champenoise way, known in South Africa as Methode Cap Classique. The range of wines caters to a variety of palate preferences to meet the swelling demand for Champagne-style wines, one of the fastest-growing sectors of the wine market worldwide.

In the cellar the juice received no skin contact and was fermented at 14Â°C for 12 days. The sparkle was added after fermentation.



JC Le Roux

Stellenbosch

021 865 8200

www.jcleroux.co.za