

## J.C. Le Roux Le Domaine

J.C. Le Roux Le Domaine is a bright, green-yellow sparkling wine which has a bubbling muscat aroma supported by cheerful fruit flavours on the nose. The palate is alive with sweet tropical fruits in perfect harmony with natural fruit acids supported by an enjoyable aftertaste. While possessing the undeniable finesse of the Sauvignon Blanc variety, which lends freshness and flair to the blend, the gentle sweetness of White Muscadel adds a touch of softness which makes the wine so appealing. Great care has been taken not to lose the crispness of the grape acids in the wine, which contribute to its youthful liveliness. With its mouth-filling sweetness and clean finish it is truly a sparkling wine to enliven any occasion.

**variety** : Sauvignon Blanc | 80% Sauvignon Blanc, 20% Muscat de Frontignan

**winery** : J.C. Le Roux

**winemaker** : Melanie van der Merwe

**wine of origin** : Stellenbosch

**analysis** : alc : 7.69 % vol    rs : 73.9 g/l    pH : 3.23    ta : 6.8 g/l

**pack** : Bottle

Veritas 2001 - Silver

**in the vineyard** : Meticulous care has gone into making J.C. Le Roux Le Domaine - care which begins in the vineyard.

The Sauvignon Blanc vines are planted at a ratio of 3 333 - 3 704 vines per ha, and at altitudes of 220 - 250 m above sea-level, facing south to southeast.

The vines are planted in deep loam to deep red soil with an average clay content. These soils are well drained and possess high water-retention properties. The types of rootstock chosen are Richter 99 and 110, using the clones SB10 and SB11. The grapes used for the blend are the best selected from different vineyards, and come from vines planted between 1985 and 1991 in the Durbanville and Stellenbosch areas.

The White Muscadel (Muscadel de Frontignan) grapes of the Robertson area flourish in the deep loam soils near the river, and in the fertile Karoo soils. While some supplementary irrigation is given to some, the vineyards are mostly cultivated under absolute dryland conditions. The clone WM 183A was propagated on the rootstock Richter 99 and 110. The vineyards, which were planted from 1983 - 1987 at a density of 3 333 - 3 704 per ha, measure 1,75 - 2,52 ha, and grow at altitudes of 220 - 250 m above sea-level. The long-term average day temperature for December to February is 27,4°C and the long-term night temperature 15°C. The long-term average mean day/night temperature is 21,2°C. The average annual rainfall from August to February is 269 mm. Most of the trellised Sauvignon Blanc vines are grown under dryland conditions.

The White Muscadel and Sauvignon Blanc vineyards enjoyed similar climatic conditions. The clones WM 183A were propagated onto the rootstock Richter 99 and 110.

**about the harvest**: The Sauvignon Blanc grapes are harvested during February at 21,5°C - 22-5°C Balling, and the White Muscadel grapes at 23,2°C - 24°C Balling. During the harvest, the grapes are carefully picked by hand and placed in small baskets to prevent bruising. The yield averages 8,9 to 10,8 tons per hectare.

**in the cellar** : In the cellar, the juice of the two wines is kept separate before being transferred to steel tanks. Cold fermentation is initiated with the yeast strain 372 and lasts 21 days. After clarifying filtration, the wine is finally blended in an average ratio of 80% Sauvignon Blanc to 20% White Muscadel. Thereafter, the wine is carbonated



and matured for three months in the bottle before release.

J.C. Le Roux Le Domaine is the wine of choice for those who prefer a natural lightness in their sparkling wine. It is lighter in alcohol and lower in kilojoules. This wine is a blend of the noble Sauvignon Blanc cultivar and the famous White Muscadel grape variety.

**JC Le Roux**

**Stellenbosch**

021 865 8200

[www.jcleroux.co.za](http://www.jcleroux.co.za)

