THE HOUSE OF

J.C. Le ROUX

— **MÉTHODE CAP CLASSIQUE (MCC)** —

J.C. LE ROUX SCINTILLA 2009

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The House of J.C. Le Roux was South Africa's first cellar dedicated entirely to the craft of making sparkling wine. Located in the heart of picturesque Devon Valley on the outskirts of Stellenbosch, the cellar is the country's leading sparkling wine producer and is recognised for its craftsmanship and expertise to make the finest Méthode Cap Classiques. These premier vintage Cap Classiques are created in the state-of-the-art cellar in the time-honoured French method of secondary bottle fermentation, known as Méthode Champenoise.

THE VINEYARDS

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

THE WINE MAKING

The grapes were harvested at 18-20º Balling in January 2009. The yield of between eight and 12 tons per ha was carefully placed in small baskets to prevent bruising. In the cellar, the juice settled overnight at 10ºC and the clear juice racked the following morning and inoculated with Prisse de Mousse yeast, a French yeast strain, which results in the typical yeasty character of a fine Méthode Champenoise-style sparkling wine. The wine was fermented at 16-17ºC and the base wine underwent 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 further minimum of 72 months on the lees and the sediment removed by the traditional method of remuage and degorgement.

WINEMAKER'S COMMENTS:

J.C. Le Roux Scintilla 2009 is a luxuriously smooth, well-balanced and delicate Méthode Cap Classique that explodes with scintillating bubbles and completes The House of J.C. Le Roux Cap Classique range. This exceptional signature J.C. Le Roux Cap Classique has a rich complexity with a pale yellow tint. Lively fine bubbles give the wine a zesty and fresh palate. Lime fruit and baked bread blend together to give this wine a rich and complex flavour profile. This vintage has spent an amazing minimum of 72 months on lees, but can still benefit from additional bottle maturation on cork.

ANALYSIS

Residual Sugar	5.0 g/l
Alcohol	11,2 vol %
Total Acidity	6.0 g/l
pH	3,1