



THE HOUSE OF  
**J.C. LE ROUX**

## MÉTHODE CAP CLASSIQUE (MCC)

### J.C. LE ROUX SCINTILLA 2008

#### THE HOUSE OF J.C. LE ROUX

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 Grabouw and Pinot Noir block in Stellenbosch.

#### THE WINEMAKING

The grapes were harvested at 18-20° Balling in January 2008. The yield of between 8 and 12 tons per ha was carefully placed in small baskets to prevent bruising. In the cellar, the juice settled overnight at 10°C 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 16-17°C 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 60 months on the lees and the sediment removed by the traditional method of remuage and degorgement.

#### WINEMAKER'S COMMENTS

J.C. Le Roux Scintilla 2008 is a luxuriously smooth, well-balanced and delicate Prestige Cuvée that explodes with scintillating bubbles and completes The House of J.C. Le Roux Méthode Cap Classique range. This exceptional signature J.C. Le Roux Cap Classique has a brilliant golden colour with a dry, soft and elegant palate. The wine displays a rich fruitiness on the nose with integrated baked bread flavours. This vintage will benefit from additional bottle maturation.

#### ANALYSIS

Residual Sugar	5.5g/l
Alcohol	11.68 vol %
Total Acidity	5.5 g/l
pH	3.19

