



Fact Sheet

J.C. Le Roux Sauvignon Blanc

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 passion, craftsmanship and expertise, making fun loving bubbly and fine vintage Cap Classiques to suit every palate.

The vineyards (Viticulturist: Bennie Liebenberg)

The grapes were sourced from vineyards planted in the Western Cape. The vineyards range and differ with regards to age, altitudes, aspects and slopes. This enables us to use the different building blocks to blend the perfect Bubbly comprising of diverse flavours and aromas.

The winemaking (Elunda Basson)

The grapes were harvested by hand at 21° to 22° balling. In the cellar the juice had no skin contact and was fermented at 13 - 15°C for 12 days. After fermentation, the sparkle is created by impregnating the wine with CO₂.

Winemaker's comments

J.C. Le Roux Sauvignon Blanc 2008 is a dry yet fruity sparkling wine with tones reminding you of tropical fruits, litchis, pineapples and granadilla flavours. It is a refreshing and lively bubbly, showing a good balance and is light and clean on the palate.

Analysis

Residual Sugar	8.0 g/l
Alcohol	11,09 vol %
Acidity	6,7 g/l
pH	3,3