



Fact Sheet

J.C. Le Roux La Chanson

The House of J.C. Le Roux

The House of J.C. Le Roux is South Africa's only 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

The grapes are sourced from selected established vineyards in the Stellenbosch area planted between 1974 and 1982 at altitudes ranging from 160 to 215 metres above sea level to impart complexity to the wine.

The winemaking

This sparkling wine is made predominantly of Pinotage grapes blended with other red varieties such as Shiraz and Cabernet Franc. The grapes are harvested by hand at 21,5° - 23,7° and placed in small baskets to prevent bruising. The colour is extracted from the skins during the first 24 hours in the cellar. After fermentation for 7 days, the sparkle is created by impregnating the wine with CO².

Winemaker's comments

J.C. Le Roux La Chanson is a lively, ruby-red sparkling wine. It reveals a delightful mélange of sweet, fruity flavours suggesting hints of strawberry and plum. Low in alcohol, this is truly a sparkling wine to add exuberance to any occasion.

Analysis

Residual Sugar	75 g/l
Extract	101,9 g/l
Alcohol	7,5 vol %
Acidity	6,5 g/l
pH	3,4