# SÉLECTION VIVANTE LA FLEURETTE NON-ALCOHOLIC

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

South Africa's leading sparkling wine producer and first dedicated cellar with French Huguenot roots dating back to 1704, is a world-class destination in the heart of Devon Valley in Stellenbosch.



The grapes were sourced from various established vineyards in the Western Cape region planted at altitudes ranging from 50 to 300 metres above sea level. The white and red grape varieties are selected from different vineyard sites to provide the diverse building blocks needed for the unique flavours, aromas and complexity of this carefully blended non-alcoholic beverage.

Here passion and craftsmanship merge to create an exuberant range of sparkling wines that express their individuality and inner vibrancy to suit every taste, mood and occasion. The Non-Alcohol range shares this single-minded vision with unique alternative effervescent flavours enlivened by cascades of vivacious bubbles for people who wish to experience the joys of a champagne lifestyle but without the alcohol.

### THE WINEMAKING

This non-alcoholic sparkling blush is made with the same care and dedication as the J.C. Le Roux Vivante range, with grapes harvested by hand at 21.05 - 22.5° Balling and placed in small baskets to prevent bruising. In the cellar the red and white grape varieties, predominantly Sauvignon Blanc, Muscadel and Pinotage, were handled separately. Careful skin contact took place to extract the colour prior to clarification. Fermentation to develop the signature La Fleurette taste was stopped prematurely to retain the natural sweetness. The base wine was then dealcoholised before the lively sparkle was created by the infusion of CO<sub>2</sub>.

#### WINEMAKER'S COMMENTS

This enchanting, passion pink Non-Alcoholic sparkling blush entices all the senses. It reveals fruity flavours with hints of strawberry and plum. The balance of freshness and sweetness typical of the original J.C. Le Roux La Fleurette is pure delight. This effervescent non-alcoholic alternative is sure to uplift any occasion.

#### FOOD PAIRING

Enjoy this sparkling blush with baked white chocolate cheesecake drizzled with strawberry coulis.

#### **ANALYSIS**

Sparkling Wine Style
Residual Sugar
Extract
Alcohol
Acidity
PH
Sweet
80 g/l
20.5 vol %
6.5 g/l
3.4

