

NECTAR DEMI-SEC

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.

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 House of J.C. Le Roux presents a new range of demi-sec premium sparkling wines called Nectar. Every bottle of J.C. Le Roux Nectar is carefully crafted by our dedicated winemaker. It all begins with a selection of specific grape varieties with unique characteristics and flavour profiles to create this sophisticated range.



THE VINEYARDS

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 the carefully blended base wine.

THE WINEMAKING

This sparkling wine is made predominantly of Sauvignon Blanc grapes (80%) blended with White Muscadel (20%). The grapes were harvested by hand at 21.5° – 23.7° Balling. Fermentation was stopped by lowering the temperature to 0°C when an alcohol level of 10% had been reached, leaving 40 g/l of natural grape sugar in the wine. The sparkle was created by infusing the base wine with CO₂.

WINEMAKER'S COMMENTS

Nectar Demi-sec is a sophisticated, off-dry, sparkling wine that comes alive on the palate. It is a vibrant expression of fruity flavours with hints of pears, litchi and primary fruit.

ANALYSIS

Sparkling Wine Style	Demi-Sec
Residual Sugar	40 g/l
Alcohol	10 vol %
Acidity	6.5 g/l
pH	3

PERFECT SERVE

Nectar is served in an elegant glass that allows for greater development of flavours while the narrowing of the rim captures and expresses the aromas of our sparkling wines. The Nectar range is best served chilled.

