

# CAP CLASSIQUE SCINTILLA 2015

THE HOUSE OF  
**J.C. LE ROUX**  
1704

## 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 Cap Classiques. This premier vintage Cap Classique is 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 prime vineyard blocks of the noble varieties, Chardonnay and Pinot Noir, specially selected for this signature Cap Classique, based on their consistent quality over the years. Only the best grapes are handpicked from the low-trellised Chardonnay block situated in Stellenbosch and Pinot Noir block in Durbanville.

### THE WINEMAKING

The grapes were harvested at 18-20° Balling in January 2015. The yield of between 8 and 12 tons/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 *Prise 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 partial malolactic fermentation. Thereafter the wine was blended in a proportion of 60% Chardonnay and 40% Pinot Noir, stabilised and bottled. Secondary fermentation took place in the cool controlled climate of the maturation cellar. The wine was matured for a minimum of a further 76 months on the lees and the sediment removed by the traditional method of remuage and dégorgement.

### WINEMAKER'S COMMENTS

J.C. Le Roux Scintilla 2015 is an elegant, fresh, well-balanced and delicate Cap Classique that explodes with scintillating bubbles. This exceptional signature J.C. Le Roux Cap Classique has a brilliant light straw colour with a dry, soft and elegant palate. The wine displays a beautiful balance between fresh citrus notes from the Chardonnay and mouthfeel from the Pinot Noir with nuances of freshly baked bread.

### ANALYSIS

Sparkling Wine Style	Dry
Residual Sugar	6.06 g/l
Alcohol	12.23 vol %
Acidity	6.05 g/l
pH	3.04

