



THE HOUSE OF
J.C. Le ROUX
1704

SAUVIGNON BLANC

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. It all begins with the careful selection of grape varieties for their unique characteristics and flavour profiles allowing each sparkling wine to express its own effervescent flavour enlivened by cascades of vivacious bubbles.



THE VINEYARDS

The grapes are sourced from vines planted in the Western Cape region at altitudes between 50 and 300 metres above sea level. The vineyards vary in age, altitude, aspect and slope orientation to provide the diverse building blocks needed for the unique flavours, aromas and complexity of the carefully blended base wine.

THE WINEMAKING

This wine is made from 100% Sauvignon Blanc grapes. The grapes were harvested by hand at 21° – 22° Balling. In the cellar the juice had two hours of skin contact and was fermented at 13° – 15°C for 12 days. After fermentation, the sparkle was created by infusing the base wine with CO₂.

WINEMAKER'S COMMENTS

J.C. Le Roux Sauvignon Blanc is a dry, yet fruity, sparkling wine showing ample tropical fruit, litchi, pineapple and granadilla flavours. It is refreshing and lively with well-balanced acidity on the palate ending in a light, clean finish.

ANALYSIS

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| Sparkling Wine Style | Demi-Sec |
| Residual Sugar | 13.8 g/l |
| Alcohol | 12.9 vol % |
| Acidity | 6.55 g/l |
| pH | 3.2 |

