## Lautus Non-Alco<u>holic Spark</u>ling Rose



**COUNTRY:** South Africa **REGION:** Western Cape

APPELLATION: Coastal Region CEPAGE: 100% Pinotage

**WINEMAKING:** Careful winemaking practices were followed to retain aromatics. Crushed lightly pressed and settled overnight. Fermentation was done with a selected yeast strain at 14 - 16°C. Left on lees for 12 weeks prior to racking to the second phase of

production.

ALCOHOL BY VOLUME: 0.0% AGING: 12 weeks on lees

## THE STORY

Lautus, the first de-alcoholised wine, launched in South Africa back in 2017.

Our founder (also the winemaker), Reg Holder, was in pursuit of producing a non-alcoholic wine portraying the beautiful complexity, elegance, and finesse of a premium wine.

We use cutting-edge technology and techniques to de-alcoholise our wines, but our wine-making practices are very traditional. As with all wine, the true heroes are the vineyard. We carefully hand-select the ideal vineyards from regions we know and understand. In this way, we produce wines of high aromatic complexity and balance.

## THE ADJECTIVES

**OVERALL:** Lively & Fruity

AROMAS / FLAVORS: Strawberries, raspberries, floral

notes

MOUTHFEEL: Elegant with subtle sweetness

## THE SELLING POINTS

Non-Alcoholic, Vegan Friendly, Low in Calories

SUSTAINABILITY: Vegan

PAIRINGS: Cajun style calamari, or a deboned leg of lamb,

coal roasted with rosemary & garlic



