

# Lautus Non-Alcoholic Sparkling

## THE FACTS

**COUNTRY:** South Africa

**REGION:** Western Cape

**CEPAGE:** 100% Chardonnay

**WINEMAKING:** Careful winemaking practices were followed to retain all the beautiful aromas and flavours from fermentation. Crushed, lightly pressed and settled overnight. Fermentation was done with a selected yeast strain at 14 - 16°C. Left on lees for 3 months prior to racking to the second phase of production.

**AGING:** 3 months 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:** Bright & breezy

**AROMAS / FLAVORS:** White peach, citrus blossom, fresh apple

**MOUTHFEEL:** Lively & elegant

## THE SELLING POINTS

Non-Alcoholic, Vegan Friendly, Low in Calories

**SUSTAINABILITY:** Vegan

**PAIRINGS:** Traditional oysters or a light creamy garlic pasta

