



www.drinklautus.com

Produced by Holder
Vineyards & Wines (Pty) Ltd.
Reg Holder
(t) +27 (0) 83 678 9598
(e) info@drinklautus.com
Product of South Africa

DE-ALCOHOLISED ROSÉ

VARIETAL:

Pinotage

WINE OF ORIGIN:

Western Cape

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 lease for 3 weeks prior to racking to the second phase of production.

TASTING NOTES:

Showcasing pure aromas of sweet red berry fruit with floral notes. The elegant palate shows a touch of sweetness, finishing fresh with a well-balanced acidity. To be enjoyed in its purist and natural form, without the restrictions of alcohol.

FOOD PAIRING:

Pairs beautifully with seafood and tomato based pasta.

SERVING TEMP:

8-10 °C

ANALYSES:

Alc: <0,5%
RS: 32g/L
TA: 6.4
PH: 3.4

ALCOHOL REMOVAL:

The alcohol is removed via spinning cone technology at low temperature under vacuum. The initial phase is to first remove the flavour, set aside. Then the alcohol is removed and once done we can take the flavour back to the de-alcoholised wine. There is significant volume loss during this process, a portion of the alcohol water is then again put through the process to extract the water, and added back. This helps to fill out the palate and balance acidity. Normal winemaking practices are followed from here in preparation for bottling.

NON ALCOHOLIC | VEGAN FRIENDLY | LOW IN CALORIES



@drinklautus



Facebook.com/drinklautus