

Lautus

DE-ALCOHOLISED WINES



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Produced by Holder
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Product of South Africa

DE-ALCOHOLISED SAUVIGNON BLANC

VARIETAL:	Sauvignon Blanc
WINE OF ORIGIN:	Coastal Region
WINEMAKING:	Careful winemaking practices were followed to retain aromatics. Crushed lightly pressed and settled overnight. Fermentation was done with a selected yeast strain at 12 - 13°C. Left on lease for 6 weeks prior to racking to the second phase of production.
TASTING NOTES:	Showcasing pure aromas of gooseberry, capsicum and citrus. The elegant palate is underpinned by sumptuous tropical flavours, finishing with a fresh acidity and lingering aftertaste. To be enjoyed its purist and natural form, without the restrictions of alcohol.
FOOD PAIRING:	Pairs beautifully with steamed mussels, white wine and garlic sauce.
SERVING TEMP:	8 -10 °C
ANALYSES:	Alc: <0,5% RS: 20g/L TA: 6.2 PH: 3.35
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



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