

Lautus Non-Alcoholic Sparkling

THE FACTS

COUNTRY: South Africa

REGION: Western Cape

APPELLATION: Coastal Region

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.

ALCOHOL BY VOLUME: 0.0%

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

