

# Lautus Non-Alcoholic Sauvignon Blanc

## THE FACTS



**COUNTRY:** South Africa

**REGION:** Western Cape

**APPELLATION:** Coastal Region

**CEPAGE:** 100% Sauvignon Blanc

**WINEMAKING:** 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.

**ALCOHOL BY VOLUME:** 0.0%

**AGING:** 6 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:** Clean & Elegant

**AROMAS / FLAVORS:** Gooseberry, capsicum, citrus, tropical fruits

**MOUTHFEEL:** Bright & Sumptuous

## THE SELLING POINTS

Non-Alcoholic, Vegan Friendly, Low in Calories

**SUSTAINABILITY:** Vegan

**PAIRINGS:** Steamed mussels in white wine & garlic sauce

