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 lease 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

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