

Lautus

{Lout' us} [Latin]: pure, elegant and sumptuous.

DE-ALCOHOLISED

SAVVY RED

Great care was taken whilst removing the alcohol from this rich supple red. Showcasing pure red and black berry fruit flavours, with a touch of oak. The elegant palate is underpinned by fine tannin and juicy yet subtle fruit. To be enjoyed in its purist and natural form, without the restrictions of alcohol.



Shiraz, Cabernet Sauvignon and Pinotage sourced from various vineyards from the Coastal region. A percentage of the grapes are picked earlier to retain acidity whilst the balance is picked at optimal ripeness.

Viniculture

Gentle winemaking practices were followed to minimise the extraction of harsh tannin. Fermentation took place in upright fermenters with one to two pump overs per day, 26-28°C. Aging in oak for 9-12 months prior to racking to the second phase of production.

Alcohol removal

Great care is taken at this stage to work as gently as possible to retain all the beautiful flavours from fermentation. 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 a significant volume loss during 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.

Nutritional information

(Average quantity per 100ml)

Energy (kJ)	: 72 kJ (equals 30 cal per 100ml)
Protein (g)	: <0.1g
Fat, Total (g)	: <0.1g
Carbohydrates (g)	: 4.0g
- Sugar (g)	: 2.0g
Sodium (mg)	: 16mg

Viticulture

LESS THAN 0.5% ALCOHOL PER VOLUME – LOW IN CALORIES

Produced by Holder Vineyard & Wines (Pty) Ltd
Reg Holder (e)info@drinklautus.com (c)083 678 9598
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