

Lautus

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

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SAVVY WHITE

Great care was taken whilst removing the alcohol from this cool climate Sauvignon Blanc, showcasing pure aromas of gooseberry, capsicum and citrus. The elegant palate is underpinned by sumptuous tropical fruit and lime flavours, finishing with a fresh acidity and lingering aftertaste. To be enjoyed in its purist and natural form, without the restrictions of alcohol.



Nutritional information

(Average quantity per 100ml)

Energy (kJ)	: 52 kJ (equals 22cal per 100ml)
Protein (g)	: <0.1g
Fat, Total (g)	: <0.1g
Carbohydrates (g)	: 3.0g
- Sugar (g)	: 1.0g
Sodium (mg)	: 16mg

Viticulture

Sauvignon Blanc sourced from various vineyards from the cool coastal region. A percentage of the grapes are picked earlier to retain acidity whilst the balance is picked at optimal ripeness.

Viniculture

Careful winemaking practices were followed to retain the 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.

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.

LESS THAN 0.5% ALCOHOL PER VOLUME - LOW IN CALORIES

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Product of South Africa