Noughty

Western Cape Blanc Dealcoholized



ABOUT THE ESTATE

- Founded by Amanda Thomson, Noughty was created to offer premium non-alcoholic wines with no added sugars, alcohol, or animal-derived processing agents.
- Thomson's inspiration came from her plant-based, no-sugar upbringing and passion for transparency in food and drink production.
- The range includes sparkling white and rosé, as well as still white, rosé, and red, covering a variety of occasions.
- Wines are made using traditional winemaking methods before being gently dealcoholized through vacuum distillation or spinning-cone technology to retain flavor and aroma.
- All Noughty wines are certified organic, vegan, halal, and gluten-free, with minimal sulfites.

APPELLATION

Western Cape

GRAPE VARIETY

55% Chenin Blanc, 45% Chardonnay

FARMING

Organic

SOIL

Deep soils from decomposed granite, clay rich, with good drainage.

VINEYARDS & VITICULTURE

The grapes are harvested from dry-land farmed vineyards in the Western Cape region, where the vines are not trellised and are planted as bush vines. The vineyards are strategically planted on south-west facing slopes to capture cool breezes from the Atlantic Ocean and cold Benguela current.

HARVEST & VINIFICATION

With 14 days fermentation at 14-15°C, the grapes and juice are handled reductively to prevent oxidation and lock in fruitiness. The wine is left on lees for 2 months to add complexity. The wine is then dealcoholized by way of a gently spun cone technology. This is done under vacuum and at low temperature to ensure that the wine retains its distinctive body, colour and flavour.

ALCOHOL BY VOLUME

0.5

PACK SIZE

12x750mL