

Thomson & Scott NOUGHTY Western Cape Blanc Dealcoholized

ABOUT THE ESTATE

GRAPE VARIETY

55% Chenin Blanc, 45% Chardonnay

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

