

## Thomson & Scott 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

