

Thomson & Scott

Thomson & Scott Noughty Dealcoholized Blanc

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WHITE
STILL WINE



SOUTH AFRICA



WESTERN CAPE



SUITABLE
FOR VEGANS

TASTING NOTE

Notes of yellow apple, lime and chamomile are present on the nose, with aromas of honeysuckle, citrus fruit and jasmine on the palate. Elegant balance of acidity and fruitiness.

VITICULTURE

The grapes are harvested from dry-land farmed vineyards in the Western Cape region.

VINIFICATION

14 days fermentation at 14-15°C, the grapes and juice are handled reductively to prevent oxidation and lock in fruitiness. Wine is left on lees for 2 months. 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.

FOOD MATCHING

A refreshing white wine that will pair well with light fish dishes, soft and creamy cheeses as well as spicy food such as Indian and Thai plates.

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|-----------------|---|
| SIZE | 75cl |
| VINTAGE | NV |
| ABV | 0.5% |
| GRAPE VARIETIES | Chenin Blanc (55%), Chardonnay (45%) |
| CLOSURE | Screw cap |
| SKU CODE | L56461NV |
| EXPRESSION | White, Crisp, Dry and Refreshing |
| COUNTRY | South Africa |
| REGION | Western Cape |
| ALLERGENS | Sulphur |
| SUITABLE FOR | Vegans, Vegetarians |
| CLOSURE | Screw cap |
| TOTAL ACIDITY | 6.27g/l Tartaric |
| RESIDUAL SUGAR | 2.08g/l |
| SKU | L56461NV |