



ZERO.5

PURE WINE ENJOYMENT WITHOUT THE RESTRICTIONS OF ALCOHOL

DE-ALCOHOLISED WINE CONTAINS < 0.5 % ABV

ALCOHOL	>0.5% ABV
CULTIVAR	Shiraz 100%
VINTAGE	2020

THE VINES

As with all wine, the true heroes are the vineyards. The finest Shiraz vineyards from the Riebeek Valley are hand-selected for high aromatic complexity and balance, and hand-harvested at optimal ripeness to capture the purity of vibrant fruit aromatics.

THE WINEMAKING

During fermentation, great care is taken to retain complexity of fruit aromas to ensure true varietal characters remain in the glass.

The alcohol is removed at low temperatures under vacuum via a spinning cone technology. This is done in two passes; with the initial pass, 100% of the wine's volatile flavour and aromatic essence is captured and set aside. During the second pass the neutral alcohol is removed from the wine.

After this the essence from the first pass is added back to the de-alcoholised wine, giving you all the flavour of a premium wine without the restriction of alcoholic content.

TASTING

Rich dark berry fruit with a hint of cigar, balanced by a smooth, lingering finish.

TYPICAL NUTRITIONAL INFORMATION / 100ml

Energy 71 Kj	Carbs 3.5 g	Sugar 3.0 g
Sodium < 0.01 g	Fat < 0.1 g	Protein < 0.3 g

TECHNICAL ANALYSIS

ALC. 0.29 %	RS 29 g/l	TA 5.59 g/l	pH 3.41
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LOW IN CALORIES. VEGAN FRIENDLY.



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PURE WINE ENJOYMENT WITHOUT THE RESTRICTIONS OF ALCOHOL

DE-ALCOHOLISED WINE CONTAINS < 0.5 % ABV

ALCOHOL >0.5% ABV
CULTIVAR Chenin Blanc 100%
VINTAGE 2021

THE VINES

As with all wine, the true heroes are the vineyards. The finest Chenin Blanc vineyards, from the Riebeek Valley are hand-selected for high aromatic complexity and balance, and hand-harvested at optimal ripeness to capture the purity of vibrant fruit aromatics.

THE WINEMAKING

During fermentation, great care is taken to retain complexity of fruit aromas to ensure true varietal characters remain in the glass.

The alcohol is removed at low temperatures under vacuum via a spinning cone technology. This is done in two passes; with the initial pass, 100% of the wine's volatile flavour and aromatic essence is captured and set aside. During the second pass the neutral alcohol is removed from the wine.

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TASTING

Fresh, yellow stone fruit complimented by a touch of oak and a lingering citrus finish.

TYPICAL NUTRITIONAL INFORMATION / 100ml

Energy 52 Kj	Carbs 2.5 g	Sugar 2.0 g
Sodium < 0.01 g	Fat < 0.1 g	Protein < 0.3 g

TECHNICAL ANALYSIS

ALC. 0.27 % Vol.	RS 25 g/l	TA 5.9 g/l	pH 3.42
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LOW IN CALORIES. VEGAN FRIENDLY.