2022 New Zealand Pure Light Merlot

50% less alcohol, 45% less calories* without compromising on flavour. Ripe plum and blackberry notes combine with sweet baking spice and toasty notes on the nose. The palate displays layers of dark berry fruit and vanilla from French oak aging, supported by fine tannin which gives the wine structure and a long dry finish.

Where I'm From

New Zealand

How I'm Grown

Our vineyards saw a smooth start to the 2022 growing season. Winter and spring both exceeded the long-term rainfall average, while settled weather throughout the all-important flowering period aided fruit set. Summer temperatures were ahead of the long-term average with cooler February and March temperatures supporting a long slow ripening period - perfect for early flavour development and retaining acid levels. Cool temperatures allowed the team to pick fruit ahead of the usual vintage timeline.

How I'm Made

Fully ripe Merlot grapes were harvested at optimal ripeness, then fermented on skins for 2l days to give a rich, dark coloured classic New Zealand Merlot. After aging on French oak for 6 months, the wine was delicately dealcoholized using spinning cone at our Marlborough winery. The resultant wine shows the fullness and body of a classic NZ Merlot, with ripe flavour and great structure, yet with only half the alcohol content, and less than half the calories.

The Techy Stuff

Alc/Vol 6% • pH 3.45 • TA 6.27 g/l • Residual Sugar 3.6 g/l • 49 calories per l25ml serving



