

# 2023 New Zealand Pure Light Sauvignon Blanc

50% less alcohol, 45% less calories\* without compromising on flavour. Crisp and refreshing, expect pure tropical fruit and citrus flavours with nuances of freshly cut herbs from this wonderfully balanced, lighter-in-alcohol Sauvignon Blanc.

## Where I'm From

Marlborough and Waipara, New Zealand

## How I'm Grown

Favourable weather conditions ensured a successful growing season in Marlborough. Throughout the season, rainfall reached 95% of the long term average ensuring good water supply. With variable weather conditions, this gave low to moderate yields across Marlborough's sub-regions which resulted in looser bunches and ensured quality fruit. Dry weather during the harvest period meant the fruit was picked at optimal ripeness, enabling the varietal characteristics to shine through. Sauvignon Blanc fruit benefited from the cooler evenings, resulting in slow flavour accumulation and vibrant natural acidity.

## How I'm Made

Classic Sauvignon Blanc fruit was batch-harvested at perfect ripeness, with balanced tropical fruit, citrus, and herbal flavours. Fermented cool in stainless steel tanks to retain purity of fruit flavour and freshness, the wine then spent 3 months on lees to build texture. After blending, some of the alcohol was gently removed from the wine using spinning cone technology to give a full-flavoured 6% alc./vol. Marlborough Sauvignon Blanc that's deliciously fresh, with 50% lower alcohol and 45% less calories compared to 12.5% alc./vol. wine.

## The Techy Stuff

Alc /Vol 6% • pH 3.5 • TA 7.8 g/l • Residual Sugar 13.95 g/l

• 48 calories per 125ml serving



Share in four decades of passion and craft.  
Whatever your occasion, there's a  
great Giesen wine to match.

\*compared to 12.5% alc./vol. wine.

