

VICE BY GIESEN

ÜBER PREMIUM DEALCOHOLIZED WINE

CHARDONNAY 2021

Giesen Group, global pioneer in non-alcoholic wine, proudly introduces VICE by Giesen, a new single vineyard range that redefines what's possible in the category.

Featuring Chardonnay, Pinot Noir, and Sauvignon Blanc, VICE is the result of decades of winemaking mastery, applied to meet the needs of a new, more discerning generation of moderation-minded drinkers.

These wines are grown, harvested, fermented, and aged just like their full-strength counterparts. Only the finest parcels are selected to undergo a delicate de-alcoholization process using advanced spinning cone technology, which gently removes alcohol while preserving structure and aromatics. To heighten the final profile, the natural aromas are concentrated through a resin absorption column, enhancing both aromatic intensity and palate weight.

An invitation to indulge — this Chardonnay captivates from the very first swirl. An elegant harmony of sunlit citrus, white peach and yellow florals, layered with flint, vanilla and buttered brioche.

The palate is bright yet refined — vibrant citrus meets delicate stone fruit, sweet spice and a whisper of toasted oak, all gliding to a sleek, mineral finish. Pure sophistication, bottled and ready to be enjoyed.



Viticulture Region:

Southern Valleys, Marlborough, New Zealand

Vineyard History:

Planted in 1993, the north-facing Clayvin site is organically farmed. The vineyard is high density planted to reduce vigour of the vines, promote root structure, and deliver highly concentrated flavorful fruit. The Giesen brothers purchased the site in 2015 following a long-term lease to ensure they could continue producing these exceptional wines.

Winemaking:

2021 Clayvin Chardonnay was selected from A and B blocks of Marlborough's iconic vineyard. The fruit was hand-picked, with a portion whole bunch pressed and the remainder destemmed before pressing. After light settling, juice was racked to a mix of 300L French oak barrels and 1000L German Fuders for fermentation.

Fermentation:

Both wild and selected yeasts were used, with fermentation carried out warm (18–22C) to build complexity, texture, and highlight the vineyard's natural flinty character. The wine underwent full malolactic fermentation and mature on less in barrel.

Maturation:

Aged for 14 months in a combination of French 300L and German 1000L Fuders. After maturation, the wine was racked from barrel and aged for a further 2 years in stainless steel tank.

Dealcoholization:

Completed post-aging. Aroma and alcohol were gently removed using spinning cone technology, with the captured aroma carefully added back to the de-alcoholized Chardonnay.

Serving temperature: 8–12 Degrees °C

Serving temperature: 2–3 years

Wine Analysis Alcohol: <0.5% alc/vol TA: 6.3g/l pH:3.3 RS:9g/l

VICE by Giesen

Redefining excellence in non-alcoholic wine through provenance, precision, and purpose.

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