

VICE BY GIESEN

ÜBER PREMIUM DEALCOHOLIZED WINE

SAUVIGNON BLANC 2023

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.

Aromas of gooseberry preserve and citrus peel unfold alongside subtle toasted oak and vanilla — a hallmark of barrel fermentation. Tropical hints of guava, passionfruit and delicate herbal notes confirm its Marlborough roots.

The palate is racy and fresh, where lemon curd and passionfruit meet subtle toasted spice. Juicy acidity and generous texture from extended lees aging deliver a finish that's both vibrant and elegant.



Viticulture Region:

Southern Wairau Valley, Marlborough, New Zealand

Vineyard History:

Fruit was selected from a Southern middle Wairau vineyard, known for naturally low yields and dense soils, producing highly concentrated fruit with rich tropical and stonefruit characters.

Winemaking:

The naturally concentrated fruit is gently pressed after three hours of skin contact, then cold settled and transferred to 1000L German oak Fuders.

Fermentation:

Juice was cold settled, then racked to 1000L German oak Fuders and inoculated with selected yeast to enhance rich fruit characters and texture. Fermentation was carried out at a moderate 18–20C, allowing pure fruit expression alongside subtle savory complexity.

Maturation:

Occurred on less in barrel for 12 months to develop rich texture and mealy less characters. After maturation, the wine was racked and blended to produce a concentrated, barrel-fermented Sauvignon Blanc.

Dealcoholization:

Delicately de-alcoholized using spinning cone technology. The wines aroma was first separated, then the wine was de-alcoholized before the aroma returned to the blend. Sauvignon Blanc grape juice concentrate was added back to the blend to give a balanced wine.

Serving temperature: 8–12 Degrees °C

Aging potential: 2–3 years

Wine Analysis Alcohol: <0.5% alc/vol TA: 8.4g/l pH: 3.5 RS:10g/l

VICE by Giesen

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

vicebygiesenwines.com