

Sauvignon Blanc SPRITZ

A refreshingly lighter way to enjoy wine. Crisp Sauvignon Blanc lifted with delicate bubbles and just 8% alc/vol, perfect for summer afternoons and social sipping.

Made from our premium, New Zealand wine and a light spritz. This is Sauvignon elevated—the characteristics you know, lifted with effervescence.

Where I'm From

Fruit is grown and selected from New Zealand's premium wine regions, Marlborough and Waipara. Marlborough fruit gives us classic Marlborough Sauvignon Blanc characters and aroma, while the Waipara fruit provides balance to the traditional Marlborough acidity to offer a soft, structured wine.

How I'm Made

Sauvignon Blanc and Riesling grapes from New Zealand were harvested separately at optimal ripeness and fermented in stainless steel tanks at cool temperatures (14–18°C) to preserve freshness and varietal purity. De-alcoholisation was carried out at low temperatures to preserve vibrant flavour and aroma. The captured aromatics and gently de-alcoholised wine were then seamlessly re-integrated with the full-strength portion, creating a perfectly balanced final blend. The wine was subtly sweetened and balanced before final filtration and bottling, with a light spritz added at bottling for a lively, playful, and refreshing finish.

How I Taste

Aromatic, with ripe citrus and tropical fruit at the forefront—lime zest, passionfruit, and guava—balanced by floral notes of honeysuckle. Light and refreshing, with a bright, fruit-driven sweetness. The Sauvignon Blanc brings citrus, green apple, and fresh notes, while the Riesling adds juicy stone fruit, and orange blossom aromas. The sweetness is well-balanced by a subtle acidity. The gentle 8% alcohol brings a rounder mouthfeel and an expressive finish, enhancing the fruit's natural intensity. Bright and refreshing with balanced acidity and a lively spritz, it leaves a clean, playful sensation that invites another sip.

The Techy Stuff

Alcohol/Volume 8% • pH 3.4 • TA 6.7g/l • Residual Sugar 40 g/l

Match Me With...

Citrus and herb-marinated BBQ prawns with dill aioli.



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