

# 2024 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

For the 2023/4 growing season, we saw the change to an El Nino-driven weather system, resulting in dryness to the East of New Zealand. On March 14th, 2024, drought conditions were declared in Marlborough. Fortunately, the winter of 2023 was very wet, the second wettest on record, which was ideal for replenishing the soil and aquifers ahead of the new growing season. However, intermittent frosts in late October during the crucial flowering period led to a lower crop size for 2024. The lower yield, combined with near-perfect autumn weather during harvest, produced fruit with exceptional concentration and purity.

## 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 5.9% • pH 3.4 • TA 6.9 g/l • Residual Sugar 12.8 g/l

- Gluten free
- Vegan
- 48 calories per 125ml serving



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



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