



Absolute Zero

—ALCOHOL FREE SPARKLING WINE—

ABSOLUTE ZERO NECTAR

CELLAR MASTERS NOTES: Luscious rich honey, fresh fruit and nougat on the palate, well balanced with a smooth finish

STYLE: A delicate de-alcoholised sparkling wine

CULTIVAR: 100% Sauvignon Blanc

TONS PER HECTARE: 11 t/ha

SOILS: Rich Limestone soils

VINIFICATION: Fermented at a temperature of 14 degrees celsius for two weeks. After vinification this premium beverage was de-alcoholised with the latest spinning cone technology

NUTRITIONAL INFORMATION:



Enjoy with your favourite salad, sushi, smoked salmon, caviar and stuffed mushrooms.

MATURATION POTENTIAL: 12 - 18 months

CASE SIZE: 6 x 750ml

BOTTLE BARCODE: 600 2269 004 427

CASE BARCODE: 1600 2269 004 424

