

Absolute Zero Dry

— ALCOHOL FREE —
SPARKLING WINE



Absolute Zero Dry

CELLAR MASTERS NOTES:

Crisp tropical flavours on the palate, well balanced with a smooth finish.

STYLE:

A delicate alcohol-free sparkling wine.

CULTIVAR:

100% Chardonnay.

TONS PER HECTARE: 11 t/ha

SOILS: Well drained alluvial sandy and Karoo 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:



0.0% alcohol



Energy KJ



Fat



Sugar



Vegan friendly



Enjoy as an aperitif or with oysters, shellfish and other seafood dishes.

MATURATION POTENTIAL: 12-18 months

BARCODES:

Unit (750ml)	600 2269 004 458
Case (6x750ml)	1600 2269 004 455

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BY VAN LOVEREN