

# Almost Zero

## SAUVIGNON BLANC

### CELLAR MASTERS NOTES:

An elegant white with delicate apple, citrus and tropical fruit flavours.

**STYLE:** A delicate de-alcoholised white.

**CULTIVAR:** 100% Sauvignon Blanc.

**TONS PER HECTARE:** 20 t/ha.

**SOILS:** Sand, Clay and Lime 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:

| Alc   | KJ       | Fat  | Sugar | Vegan |
|-------|----------|------|-------|-------|
| 0.33% | 71/100ml | 0.1g | 25g/L |       |



Enjoy with your favourite salad, sushi and summer fare.

### MATURATION POTENTIAL:

12 - 18 months

**CASE SIZE:**  
6 x 750ml

**BOTTLE BARCODE:**  
600 2269 003 772

**CASE BARCODE:**  
1600 2269 003 779



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BY VAN LOVEREN