

Giesen 0%

Rosé Spritz

88% Sauvignon Blanc, 10% Riesling, 2% Syrah

A sparkling dealcoholized wine for those 'lighter' moments with friends and family. Made from premium, full-strength New Zealand wine with the alcohol gently removed and a light spritz. This is Rosé elevated—the characteristics you know, lifted with effervescence.

Tasting Notes:

A mix of citrus, tropical, and a hint of red berry aromas. Passionfruit and lime from the Sauvignon Blanc blend beautifully with the floral notes of the Riesling. The Syrah introduces subtle hints of ripe strawberries and rose petals. The spritz leaves a playful and lively, slightly off-dry sensation.

Food Pairings:

Prosciutto and honey burrata pizza with dressed arugula.

Vineyards:

Region:	Marlborough and Waipara, New Zealand
Sourcing:	Sourced fruit from multiple sites on the South Island
Training Method:	Various
Soil Composition:	Various
Elevation:	Ranging from 75 meters up to 320 meters
Practises:	Sustainable

Winemaking:

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. Post-fermentation, the wine was aged on gross lees for several months to enhance texture before undergoing fining and stabilization. A splash of Syrah was introduced at the blending stage, adding a delicate pink hue. The aromatics were then gently removed using Giesen's spinning cone technology before low-temperature de-alcoholization, after which the preserved aromas were reintegrated. 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.

Malolactic Fermentation:	No
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Aging:	Minimum of 6 months stainless steel before release.
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Technical Data:

Alcohol:	Less than 0.5%
pH:	3.41
Acidity:	6.87 grams/liter
Residual Sugar:	35 grams/liter

