



## 1847 WINERY “ZERO” SPARKLING ALCOHOL-REMOVED GRAPE JUICE

### *Background*

Our de-alcoholized grape juice is crafted from premium wine grapes using advanced alcohol-removal technology, retaining the natural flavour, aroma, and nutritional value of fresh grapes—without the presence of alcohol. This innovative product offers a healthier, family-friendly alternative to traditional wine or sugary soft drinks, while preserving the authentic taste of the vineyard. The benefits of producing de-alcoholized grape juice include meeting the growing global demand for wellness-conscious beverages, catering to consumers who avoid alcohol for health, religious, or lifestyle reasons. As interest in low- and no-alcohol products continues to rise, de-alcoholized grape juice provides a perfect solution—naturally sweet, rich in antioxidants, and suitable for all ages and occasions.

### *Technical Information*

Alcohol: 0% | Net Volume: 750ml | Origin: South Australia

### *Winemaking*

Using premium fully fermented wine, reverse osmosis separates water and ethanol from key compounds like pigments, tannins, and aromas. The water-ethanol mix is then distilled to remove alcohol. Finally, pure water is recombined with the retained components to restore the wine’s original structure, creating a rich, authentic de-alcoholized grape juice. To enhance flavor and drinkability, a precise amount of fresh, unfermented grape juice is blended back in, creating a refreshing balance of sweetness and acidity. Finally, carbon dioxide is infused to deliver fine, lively bubbles, resulting in a vibrant and delightful alcohol-free sparkling beverage.

### *Tasting Notes*

A brilliant, translucent deep ruby-red hue, with fine, persistent bubbles that bring a lively visual experience. The palate is crisp and refreshing, bursting with rich aromas of blackberry, blackcurrant, and red cherry, complemented by delicate floral notes of violet and rose. Balanced in sweetness and acidity, it offers layers of flavor and a gentle, fruity finish.

### *Classic Pairings*

Its vibrant bubbles and sweet-tart profile pair beautifully with sashimi, roasted vegetables, light cheeses, or sea salt nuts. It also complements dishes like honey-glazed chicken or seared shrimp, and shines alongside lemon tarts, berry cakes, or sorbets—ideal for gatherings or afternoon tea.



Serving Temperature  
6–8° C



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