



## 1847 WINERY “ZERO” STILL 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 | Region: 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.

### *Tasting Notes*

It has a deep ruby color, is pure and refreshing, has good balance, and tastes of black currant and black cherry, with fresh floral notes and a sweet aftertaste that makes it easy to enjoy at any time. It has the characteristics of wine such as color, aroma, tannins, and has the full-bodied richness of dry red wine as well as the refreshing taste of sweet wine. The combination of both advantages perfectly preserves the beneficial components of wine without losing its flavor, resulting in a smooth and refreshing taste that is easy to drink and caters to a wide range of tastes.

### *Classic Pairings*

Pairs well with Cantonese roast meats, Thai lemon chicken, or mushroom risotto. Its lively acidity and gentle sweetness cut through rich dishes, while also complementing desserts like lemon tarts and berry cakes—ideal for health-conscious dining and celebrations.



Serving Temperature  
15–16° C



**ADDRESS:** 35 CHURCH RD, ROWLAND FLAT SA 5352  
**WEBSITE:** [WWW.1847WINES.COM](http://WWW.1847WINES.COM)  
**EMAIL:** [SALES@1847WINES.COM](mailto:SALES@1847WINES.COM)