MOUNT FISHTAIL

MARLBOROUGH, NEW ZEALAND

‘ZERO’
SAUVIGNON BLANC

Marlborough, New Zealand

Technical Notes

This alcohol-removed wine-based beverage captures the vibrant character of Marlborough Sauvignon Blanc, with crisp citrus, tropical fruit, and a refreshing finish—offering all the flavor without the alcohol.

To gently remove the alcohol, we use advanced cool vacuum distillation — a low-temperature process operating at just 86°F. Unlike spinning cone technology, which often relies on higher temperatures and typically only reduces alcohol down to 0.3–0.5%, our method is both gentler and more precise — allowing us to achieve a true 0.0% alcohol level without compromising flavor.

After alcohol removal, we refine the wine with natural flavors and aromas, carefully selected to reflect the citrus, tropical fruit, and herbaceous notes that define Marlborough Sauvignon Blanc. The result is an elegant, expressive, and truly alcohol-free wine — bright, clean, and beautifully crisp.

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About this Wine

Mount Fishtail burst onto the scene a few short vintages ago, as the first Marlborough Sauvignon Blanc to be made with French clones. One has to remember that more than 80% of all Marlborough SB’s are made with fruit that is contract grown and contract processed. This means that there is little control over yield sizes, picking regimens, processing methods and winemaker manipulation. The fact that the vast majority of all Kiwi SB is made with a single clone, called UCD1, and is processed in the same way, with (often) over-cropped fruit, suggests that consumers are unlikely to tell the difference from one wine to the other, since they all taste so alike. Mount Fishtail is very different.

In the rapidly emerging non-alcoholic space, one of the biggest criticisms from the trade, is that the removal of alcohol strips the wine of its natural and characteristic flavors. In an effort to be better than the rest, the decision was made to ship this wine in bulk to Belgium for the alcohol removal process, as they have some of the world’s best evaporative distillation facilities. All that New Zealand could offer, was spinning cone technology. The wine is then finished and bottled over there, and shipped from Antwerp to California. The decision to make the wine this way, has resulted in a wine that tastes and drinks like Marlborough Sauv Blanc – and we are extremely proud of it.

Nutrition Facts

Alcohol: < 0.05%

Calories: 20 Cal

Total Fat: 0g

Total Carbohydrates: 5g

Total Sugars: 4g

Protein: 0g

Tasting Notes

Fresh and expressive, this Sauvignon Blanc opens with lifted aromas of ripe passionfruit and citrus blossom. The palate offers zesty lime, tropical fruit, and a hint of minerality, finishing crisp and refreshing.