

Misty Cliffs Non-Alcoholic Brut

THE FACTS

COUNTRY: South Africa

REGION: Western Cape

APPELLATION: Western Cape

CEPAGE: 100% Chardonnay

WINEMAKING: Crushed and lightly pressed and settled overnight. Racked with light fluff to fermentation with a selected yeast strain at 15-18C. Only racked after 2 months on lees once fermentation completed cleaned up and made ready for the second phase of production.

ALCOHOL BY VOLUME: 0.0%

AGING: 2 months on lees

ANNUAL PRODUCTION: 4000 cases

THE STORY

Our winemaking team has extensive experience spanning many years in the art of winemaking. We're excited to bring their expertise to the table here at Misty Cliffs.

Inspired by our founder's vision, we aim to create an elegant, premium non-alcoholic wine that enhances your experiences and connections.

We achieve this through our commitment to quality, craftsmanship, and innovative technology. By using hand-picked grapes from various regions, we ensure each varietal has the perfect flavor profile.

Our experienced winemaking team utilizes state-of-the-art technology to gently remove the alcohol, keeping the flavors top-notch.

THE ADJECTIVES

OVERALL: Dry, sparkling and zesty.

AROMAS / FLAVORS: Green apple and citrus

MOUTHFEEL: Zesty with lively bubbles.

THE SELLING POINTS

Benchmark NA Brut, 90% less calories than the alc. version.

SUSTAINABILITY: Certified Sustainable, Vegan, Sustainable In Practice

PAIRINGS: Pairs well with oysters, shellfish, truffle fries and popcorn.

