



OLIVER ZETER

SAUVIGNON BLANC

We have several Sauvignon Blanc vineyards, both in Südpfalz and the Mittelhaardt, that are planted with a variety of different clones. One decisive benefit of this broad geographic distribution is the terroir itself, as each site promises its own nuanced range of aromas. And just as each vineyard's conditions are unique, so too are the soils in which the vines grow. We typically train them into a flat arch, producing a more linear — and thus easier to work — fruiting zone. The harvest is a mix of hand and machine.

A portion of the grapes are brought in relatively green; the majority in ripe condition; the last portion when fully ripe. The grapes are then run through a pneumatic press without oxygen contact. Our top priority during pressing is preventing oxidation. Fermentation takes place in stainless steel tanks, large wooden barrels — some portions spontaneous — and also partially in barrique.

The young wine is run through kieselgur filtration prior to bottling, with the various individual batches brought back together into one harmonious blend. The result is a nuanced, aromatic, and expressive wine with structure, length, and finesse.



GRAPE VARIETY	100% Sauvignon Blanc
BOTTLE SIZE (L)	0,75
MATURATION	Edelstahl, Stückfass und Barrique
VINTAGE	2016
ALCOHOL CONTENT	12,5 % vol
ACIDITY	7,1 g/l
RESIDUAL SUGAR	5 g/l
