



OLIVER ZETER

MAGNUM

SAUVIGNON BLANC FUMÉ

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 the broad geographic distribution is the different terroirs, which help bring a diversity of aromas. And just as each vineyard’s conditions are unique, so too are the soils in which the fruit grows. The vines are generally trained into a flat arch, producing a more linear — and thus easier to work — fruiting zone.

The “Fume” hails from our oldest and best vineyards, harvested from optimally healthy and ripe fruit. After maceration, the mash is pressed and the juice flows into new and used 300 l and 500 l barrels of French oak, where the must ferments spontaneously and then spends at least 9 months on the gross lees. A small portion ends up in the concrete egg and in small stainless steel tanks. In mid-August, the contents of the small containers, including their fine lees, are transported into stainless steel tanks, after which they are gently filtered and bottled.

Fumé 2020 stands out for its striking intensity. It features aromas of tomato vines, starfruit, and gold kiwi. Flinty, gently reductive aromas subtly enrich the bouquet. Balanced in the mouth, it develops a sublime texture with elegant creaminess as it dances along a ripe acid thread toward a fantastically long finish.



GRAPE VARIETY	Sauvignon Blanc
BOTTLE SIZE (L)	1,5
MATURATION	Small wood, concrete egg and steel
VINTAGE	2021
ALCOHOL CONTENT	13,0 % vol
ACIDITY	7,1 g/l
RESIDUAL SUGAR	1,7 g/l