



OLIVER ZETER

ZAHIR BLANC

Like many of the white Grand Vins from Graves, the Zahir Blanc consists primarily of Sauvignon Blanc, flanked by 12% Sauvignon Gris and 3% Sémillon. The latter comes from two new plantings near the southern Palatinate villages of Arzheim and Ransbach, near the Kleine Kalmit. Both locations have completely different soil conditions: 25 ares on the slope of the Loire and the Weerstasie from South Africa. The Sauvignon Gris grows on barren sandstone soil in the hot "Feuer" location in Hambach. All grapes were picked separately by hand and processed separately. The musts were fermented naturally cloudy, mainly in new wood. The wines then remained on the full yeast for 18 months and only the best barrels were cuvée together. To preserve the aromas and texture, the bottling was carried out entirely without filtration.

The Zahir Blanc fascinates with a sublime, crystalline bouquet. Razor-sharp, bright top notes of mint, nettle flowers and citrus zest are supported by an aromatic foundation of white peach, coconut water, candied ginger and shortbread. The palate has a lot of elasticity. It is powerful, vibrant and taut with a silicate mouthfeel and remarkable finish.

Only 1200 bottles, 110 magnums and 20 double magnums were produced of this wine.



GRAPE VARIETY	85 % Sauvignon Blanc, 12 % Sauvignon Gris, 3 % Sémillon
BOTTLE SIZE (L)	0,75
MATURATION	Tonneaux, Barriques
VINTAGE	2021
ALCOHOL CONTENT	13,0 % vol
ACIDITY	7,2 g/l
RESIDUAL SUGAR	1,0 g/l