



OLIVER ZETER

CHENIN BLANC

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Finding the right site for this variety took some time. My eventual choice fell to vineyards such as the Schlossberg in Hambach and the Haardter Herzog: steep parcels with perfect exposition and terroir character! The roots for my Chenin Blanc grow deep into the stony, calcareous loam, even as above ground the vines stretch out to greet the sun. I personally acquired the vines for both plantings from a nursery in the Loire. Both Chenin Blanc and Riesling are varieties that lend themselves to a massive spectrum of styles, ranging from sparkling to dry or sweet still wines as well as high-quality residually sweet wine. After harvest, the grapes macerate for up to four hours before pressing. The cloudy must is transported without filtration into new and used tonneaux as well as stückfass barrels and a concrete egg. It then ferments spontaneously and remains on the gross lees until mid-August. Thereafter the wine is bottled without fining and only light filtration. With a taste profile dancing between South Africa, Loire, and the Pfalz, this is a wine of tremendous structure. Its fruit aromas are reminiscent of green apple, young pineapple, and fresh nectarine. These are further underscored by floral notes of hay flowers. It is taut on the palate, with a dominant, stony minerality and enduring fruity expression on the finish.



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GRAPE VARIETY	Chenin Blanc
BOTTLE SIZE (L)	0,75
MATURATION	Tonneaux, Stückfass, Beton-Ei
VINTAGE	2022
ALCOHOL CONTENT	12,5 % vol
ACIDITY	5,2 g/l
RESIDUAL SUGAR	1,0 g/l

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