OLIVER ZETER

PINOT NOIR
IM SONNENSCHEIN



In the Southern Palatinate, in the sun-drenched location "Im Sonnenschein" north of Siebeldingen, a hill rises before the Haardt Mountains of the Palatinate Forest. On this hill lies our vineyard parcel in the highest plot "Auf dem Berg / Top of the hill" (200 m above sea level), with a gentle southern slope. The old Pinot Noir vineyard, planted in 1984, is characterized by a rich mix of clones, essentially a field blend of different Pinot Noir types. This vineyard, grown on rocky slate loess, is thus a significant testament to time for us. This cultural heritage was carefully hand picked and further sorted by hand on the selection table. After destemming the grapes, the must was spontaneously fermented in a French oak fermenter, and the wine then aged for over 12 months in carefully selected fine-grained Pièce barrels made of oak.
The Pinot Noir Im Sonnenschein entices with an intense bouquet of red currants, blackberries, violets, and oriental spices. On the palate, it exhibits good concentration while remaining elegant, with notes of cherries and fine herbal spice, supported by delicate tannins. The finish is long-lasting, very pronounced, and marked by a fine minerality that adds finesse and depth to the wine.

GRAPE VARIETY	Pinot Noir
BOTTLE SIZE (ML)	750
MATURATION	Pièce
VINTAGE	2022
ALCOHOL CONTENT	13 % vol
ACIDITY	6,5 g/l
RESIDUAL SUGAR	0,3 g/l
	94+ Falstaff, 92 Eichelmann, 91 Decanter, 91 wein.plus

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