



OLIVER ZETER

LA SYRAH

On the high plateau "Schwarzer Letten" near Edenkoben, our Syrah vineyard faces pure south. The skeletal soil is lean and features an extremely barren substrate. It's an incredibly hot and dry location, perfect for this flagship grape variety from the Rhône. We sourced the seedlings from a French nursery specifically for this purpose. The pruning of the vines is kept very short, and throughout the year, we focus on reducing the growth of the grapes, with actual yield reduction occurring only at the color change of the grapes, known as "Véraison." The grape harvest, berry selection, and the pumping over of the must were all done by hand. After about 20 days of maceration, the must was pressed with a basket press, and the wine was aged in barriques for 14 months.

It features an incredibly enticing bouquet with floral-balsamic top notes, rich dark fruit, and subtle spicy elements. The seductive nose evokes highly complex memories of violets, elderberries, soy sauce, plums, dried figs, bay leaves, Bengal pepper, exotic hardwoods, and a hint of charcoal. On the palate, it has an elevated structure, being both elegant and assertive. The tannins are accompanied by a generous extract, and the surprisingly fresh acidity leads to an almost endless drinkability.



GRAPE VARIETY	Syrah
BOTTLE SIZE (L)	0,75
MATURATION	Barrique
VINTAGE	2022
ALCOHOL CONTENT	14,0 % vol
ACIDITY	5,8 g/l
RESIDUAL SUGAR	0,3 g/l