



OLIVER ZETER

SAUVIGNON BLANC STEINGEBISS

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The "Steingebiss" single site is found in the Südpfalz town of Appenhofen. It boasts a southeasterly exposure that draws intensive sunshine unto its heavy clay soil with a strong share of quartzite. Our parcel is cultivated with a French clone whose vines (roughly 16 years old) have been trained into a flat arch, producing a more linear — and thus easier to work — fruiting zone. Despite the physiological maturity, the grapes always retain notable acidity when harvested. The wine from this special terroir is often highly reminiscent of Sancerre. Several hours of maceration promote the extraction of aromas and better structure. The fermentation takes place in a fully restored, 100-year-old wooden barrel capable of holding 3,600 liters. Originally built as a beer cask in Mainz, its circular shape offers us a large — and thus ideal — surface for long and intensive "sur lie" contact. The lively nose opens with tightly woven nuances of grapefruit, physalis, hawthorn and wet pebble stones. In the mouth, the wine is dry and mineral, with a subtle note of white pepper enhanced by its stony minerality. A long finish rounds off the taste experience and leaves a lasting memory. Prior to bottling in May, the Steingebiss is not fined and only lightly filtered.

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GRAPE VARIETY	Sauvignon Blanc
BOTTLE SIZE (L)	0,75
MATURATION	Big vat
VINTAGE	2023
ALCOHOL CONTENT	12,0 % vol
ACIDITY	5,7 g/l
RESIDUAL SUGAR	1,0 g/l

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