



O L I V E R Z E T E R

SAUVIGNON BLANC BÜRGERGARTEN

In the Haardter Bürgergarten, our vines are deeply rooted in a soil mixture of clay marl and yellow Haardt sandstone. But it's not just the soil—its unique southeast exposure, the slope inclination, and the cooling wind from the nearby forest all provide ideal conditions for the creation of a great wine. The almost 20-year-old vineyard is planted with a Sauvignon Blanc variety from South Tyrol, the Laimburg LB 50. Despite achieving physiological ripeness in this warm site, the proximity to the forest helps the grapes retain a vibrant acidity. The grapes were hand-harvested, macerated for several hours, and spontaneously fermented in large barrels made of Palatinate oak. The wine then matured there for another 14 months. A minimal addition of sulphur was made just before bottling.

The Sauvignon Blanc Bürgergarten exudes aromas of lime zest, blackcurrant, and meadow herbs, underpinned by woodruff and a delicate smoky-flinty minerality. On the palate, it is taut, sinewy, and stony, with cool acidity and precise structure. The mineral tension carries through to a salty-smoky finish.



GRAPE VARIETY	Sauvignon Blanc
BOTTLE SIZE (L)	0,75
MATURATION	Stückfass
VINTAGE	2023
ALCOHOL CONTENT	12,5 % vol
ACIDITY	7,9 g/l
RESIDUAL SUGAR	0,1 g/l
	94 Vinous, 92 Falstaff