



OLIVER ZETER

CHARDONNAY HERZOG

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The historic “Herzog” site in the Haardt district of Neustadt offers a rich tapestry of soils, from heavy calcareous marl (so-called *Letten* soil) to mineral-rich pebbly gravel. The western parcels of this ‘village’ site are dominated by clayey limestone. Our Chardonnay vineyard was planted in 1998 directly adjacent to the estate. This variety demands extraordinary terroir. The soil, as well as the distinctive southeastern aspect, hillside gradient, and cooling wind from the nearby forest, all create ideal conditions for a grand wine. We consistently prune short and conduct strict green harvests to promote expressiveness and depth. The grapes were harvested by hand on September 11th into small harvesting baskets and pre-sorted in the vineyard. Fine mechanical sorting was then carried out again in the cellar.

Only the very best grapes were then macerated in the cold room for two days. After pressing, the cloudy must was placed in 228 liter barrique barrels, where it fermented spontaneously and then sat on its full yeast until bottling in May 2025.

On the nose there are aromas of citrus fruits, fresh apples and bright flowers. Subtle dark oriental scents give the olfactory picture a wonderful contrast and expand the spectrum in the glass. A mineral melt combined with the present acid creates a fascinating interaction on the palate, which then gradually fades away with a saline finish.

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GRAPE VARIETY	Chardonnay
BOTTLE SIZE (L)	0,75
MATURATION	Pièce
VINTAGE	2023
ALCOHOL CONTENT	13,0 % vol
ACIDITY	6,2 g/l
RESIDUAL SUGAR	0,2 g/l

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