



OLIVER ZETER

SAUVIGNON BLANC FUMÉ

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We cultivate several Sauvignon Blanc vineyards in both the Southern Palatinate and the Mittelhaardt, planted with different varietal clones. A key advantage of this broad geographical distribution lies primarily in the diverse terroirs, which contribute positively to the complexity of aromas. Just as varied as the sites themselves are the soils on which the vines grow. The vines are predominantly trained in a flat-arch system, resulting in a more linear and thus easier-to-manage fruiting zone.

Our "Fumé" originates from our oldest and finest vineyards, where only perfectly healthy and fully ripe grapes are hand-harvested. After a maceration period, the must is gently pressed and transferred into new and used 300-liter and 500-liter French oak barrels, where it undergoes spontaneous fermentation before aging on full lees for at least nine months. A small portion is also matured in concrete eggs and small stainless steel tanks. In mid-August, these small lots are blended in stainless steel tanks along with their fine lees, then lightly filtered and bottled.

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GRAPE VARIETY	Sauvignon Blanc
BOTTLE SIZE (L)	0,75
MATURATION	Barrique
VINTAGE	2024
ALCOHOL CONTENT	13 % vol
ACIDITY	6,3 g/l
RESIDUAL SUGAR	0,5 g/l
	91 P Henris

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