OLIVER ZETER

SAUVIGNON BLANC

Since the 2013 vintage, our “Brut” has been crafted with a clear ambition: to produce a sparkling wine made from 100% Sauvignon Blanc that meets the highest standards. Sauvignon Blanc is highly aromatic and tends to ripen early. The challenge lies in expressing the variety’s distinctive character in a sparkling wine. This requires deep experience with this vibrant grape. One major advantage is our access to a wide range of vineyard sites, allowing us to harvest the grapes at their ideal stage of ripeness. The grapes are picked quickly to minimize oxygen exposure and are then gently pressed. Fermentation of the base wine takes place in stainless steel to preserve the pure fruit aromas. The second fermentation occurs in the bottle, creating a fine perlage that integrates elegantly into the wine. The Brut rests on its lees for 15 month. This moderate lees-aging period ensures that the wine retains its finesse, vivid fruit and fresh, juicy profile.

GRAPE VARIETY	Sauvignon Blanc
BOTTLE SIZE (ML)	750
TASTE	Brut
MATURATION	Bottle fermentation
VINTAGE	N.V.
ALCOHOL CONTENT	12 % vol
ACIDITY	7,4 g/l
RESIDUAL SUGAR	6,8 g/l

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