



OLIVER ZETER

ZAHIR BLANC

Like many of the white Grand Vins from Graves, the Zahir Blanc consists primarily of Sauvignon Blanc, blended with 10% Sauvignon Gris and 10% Sémillon. The latter comes from two newly planted parcels at the southern Palatinate villages Arzheim and Ranschbach, close by the Kleine Kalmit. Both locations have completely different soil conditions: 25 ares are on the slope on solid limestone slate and another 15 ares on pebble gravel with a loess base. The Sauvignon Blanc comes from our oldest vineyards, mainly planted with clone 530 from the Loire and the Weerstasie from South Africa. The Sauvignon Gris grows on barren sandstone soil in the hot "Fire" location in Hambach. All grapes were picked separately by hand and processed separately. The musts were fermented naturally cloudy, mainly in new wood. The wines then remained on the full yeast for 18 months and only the best barrels were blended together. To preserve the aromas and texture, the bottling was carried out without any filtration.

The Zahir Blanc fascinates with a sublime, crystalline bouquet. Razorsharp, bright top notes of mint, nettle flowers and citrus zest are supported by an aromatic foundation of white peach, candied ginger and shortbread. The palate has a lot of elasticity. It is powerful, vibrant and taut with a silicate mouthfeel and remarkable finish.



GRAPE VARIETY	80 % Sauvignon Blanc, 10 % Sauvignon Gris, 10 % Sémillon
BOTTLE SIZE (L)	0,75
MATURATION	Tonneaux, Barriques
VINTAGE	2022
ALCOHOL CONTENT	13,5 % vol
ACIDITY	6,1 g/l
RESIDUAL SUGAR	2,2 g/l