



OLIVER ZETER

CHENIN BLANC SAUVIGNON BLANC

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The influence of the mild climate in the Upper Rhine Plain, combined with the cool winds of the Haardt Mountains, creates ideal conditions for cultivating characterful, aromatic white wine varieties such as Chenin Blanc and Sauvignon Blanc. Chenin Blanc is a rarity in the Palatinate and is grown in small quantities. The vines are planted on chalk-rich soils that retain moisture well, which is particularly advantageous during hot summers, enabling optimal ripening of the grapes. The Sauvignon Blanc vines are planted on sandy loam soils, which enhance the freshness and aromatics of the grapes. These well-aerated soils support the development of intense, fruity aromas, while the cooling winds ensure balanced acidity. The focus is on gentle soil management, promoting biodiversity, and hand harvesting. This ensures that the grapes reach the cellar in perfect condition, allowing their aromas to shine. The Chenin Blanc is aged in traditional large oak barrels, adding structure, depth, and a subtle hint of wood to the wine. The Sauvignon Blanc is matured in stainless steel tanks to preserve its fruit and freshness. After 8 months on the lees and gentle filtration, the 2025 Chenin Blanc • Sauvignon Blanc blend was bottled. The inviting bouquet reveals aromas of fresh pear and white peach, transitioning into exotic notes of kumquat, passion fruit, and lime. On the palate, the wine delights with vibrant freshness and elegant fullness, which is enhanced by the complexity imparted through aging in large oak barrels. The exotic fruit aromas and acidity are perfectly balanced. The long finish is clean and refreshing. A dynamic wine that impresses with its fine balance.

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GRAPE VARIETY	55 % Chenin Blanc, 45 % Sauvignon Blanc
BOTTLE SIZE (L)	0,75
MATURATION	Stainless steel, piece barrel
VINTAGE	2025
ALCOHOL CONTENT	12,5 % vol
ACIDITY	6,6 g/l
RESIDUAL SUGAR	2,6 g/l

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