OLIVER ZETER

SAUVIGNON BLANC HOMMAGE



This Sauvignon Blanc is a tribute to Oliver's great-grandfather, Walter Baer, who once was as the `model´ for the bear drawing on our labels. This "portrait" was created in the early 1930s by his friend, the artist Otto Dill.

The Sauvignon Blanc vines for the Hommage are planted in two of our oldest vineyards, on decomposed sandstone soils, which were planted in 2004 and 2005. Due to the restrained vigor of the old vines, the small grapes can remain on the vine for a long time. Despite the late harvest, the sugar levels of the golden yellow grape berries never exceeds 90° Oechsle, resulting in perfect physiological ripeness while maintaining fresh and expressive aromatics. In the cellar, the grapes are macerated for an extended period, and fermentation takes place spontaneously, both with crushed and whole berries (intracellular fermentation), followed by pressing. The young wine then aged for 18 months on the lees in 500-liter Tonneaux and in a concrete egg before being bottled unfiltered.

The Hommage presents a complex bouquet with an exceptionally fine yellow fruit character. Its spicy minerality exudes a sense of confidence unlike any other Sauvignon Blanc in our collection. Its stylistic affinity is most closely found in the avant-garde wines of the Loire. The Hommage requires a bit of time and air after opening to fully unfold.

GRAPE VARIETY	Sauvignon Blanc
BOTTLE SIZE (ML)	750
MATURATION	Concrete egg, Tonneau
VINTAGE	2024
ALCOHOL CONTENT	12,5 % vol
ACIDITY	5,8 g/l
RESIDUAL SUGAR	0 g/l

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