



OLIVER ZETER

SYRAH

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The grapes for our Syrah are sourced from many small vineyards on the Mittelhaardt as well as from the Südpfalz — it's fair to call this a "Pfalz Syrah", that reflects the diversity of its origins. Once considered an exotic variety in the region, Syrah has firmly established itself in the Palatinate, combining its hallmark spice with a remarkable ability to express site and soil character. The foundation for this quality lies in rigorous yield management. From winter pruning and shoot thinning to green harvesting, every step is aimed at enhancing grape quality and concentration. The grapes are harvested at optimal ripeness and traditionally fermented on the skins in wooden vats. Following fermentation, the wine matures in stainless steel tanks and clay amphorae, preserving the variety's freshness, fruit purity, and distinctive spicy character.

The bouquet reveals aromas of blackberry, thyme, white pepper, and delicate nougat notes. On the palate, the wine is juicy and approachable, yet displays impressive concentration, savory depth, and a long, persistent finish. It combines charm and drinkability with the authentic character and expressive nature that define Syrah.

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GRAPE VARIETY	Syrah
BOTTLE SIZE (ML)	750
MATURATION	Stainless steel, Amphora
VINTAGE	2025
ALCOHOL CONTENT	13 % vol
ACIDITY	5,3 g/l
RESIDUAL SUGAR	1,3 g/l

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