OLIVER ZETER

CHARDONNAY MANDELRING



This Chardonnay comes from a small parcel within the Haardt Mandelring single vineyard. With its south-easterly exposure, the site lies at the transition between the Palatinate Forest and the Rhine Plain and benefits from an exceptionally mild microclimate, tempered by cool night-time air currents descending from the forest. The vineyard is characterised by a rare combination of weathered red sandstone soils with small inclusions of limestone, lending the wine a distinctive mineral tension as well as depth and structure. The vineyard is farmed organically, and all grapes are harvested exclusively by hand. The must is transferred to barrel without clarification or filtration and undergoes spontaneous fermentation with indigenous yeasts in traditional Burgundian 228-litre barrels, known as *pièces*. The young wine then matures in barrel for a total of ten months on its fine lees. The extended lees ageing and natural malolactic fermentation impart depth, balance and a beautifully creamy texture, while allowing the wine's mineral character to shine through.

On the nose, the Chardonnay Mandelring immediately reflects its origin, revealing aromas of ripe pear, juicy orange, and delicate citrus notes intertwined with brioche, toasted hazelnuts, and a subtle hint of birch bark. Beneath these layers lies a cool, stony minerality that brings precision and vibrancy. On the palate, the wine is both powerful and elegant, combining a refined creamy texture with taut structure and seamlessly integrated acidity. The long, savoury finish, marked by a saline mineral persistence, underscores the character of this exceptional vineyard. The wine was bottled unfiltered and may therefore exhibit a slight natural sediment or haze.

BOTTLE SIZE (ML)	750
MATURATION	Pièce
VINTAGE	2025
ALCOHOL CONTENT	13 % vol
ACIDITY	5,7 g/l
RESIDUAL SUGAR	0,2 g/l

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