OLIVER ZETER

CHENIN BLANC HERZOG



The historical site "Herzog" in the Neustadt district of Haardt features a rich variance of heavy limestone marl soils (Letten) to mineral-rich gravel. A plot with a compact soil structure on the eastern edge of the village proved to be an ideal location for a Chenin Blanc vineyard. Not only the soil, but also the unique southeast exposure, the slope, and the cooling winds from the nearby forest create perfect conditions for the development of a great wine. In spring 2019, we planted the vineyard with the best Loire clones. The grapes were hand-selected in mid-September and harvested into small picking baskets. A mechanical fine sorting took place in the cellar, and only the very best grapes were then macerated for two days in a cooling room. After gentle pressing, the cloudy must was placed in tonneau-barrels, where it fermented spontaneously and remained for 18 month on its full lees until bottling. The Chenin Blanc Herzog was bottled unfiltered.
It showcases a bright yellow color with golden reflections; on the nose, it offers enchanting aromas of calamansi, mirabelle, daffodils, and apple chutney, combined with beeswax and roasted coriander seeds. The rocky minerality serves as a tactile link between fruity-spicy aromas, a seductive creaminess, and an extremely delicate freshness.

GRAPE VARIETY	Chenin Blanc
BOTTLE SIZE (ML)	750
MATURATION	Tonneau
VINTAGE	2024
ALCOHOL CONTENT	13,5 % vol
ACIDITY	5,3 g/l
RESIDUAL SUGAR	0 g/l

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