OLIVER ZETER

DEMI

SYRAH RÉSERVE

We planted our first Syrah vineyard in Hambach back in 2009; a second followed in 2013 on the Rhodter Rosengarten, and several have joined since then. The seedlings came direct from a nursery in Orange, France, an institution prized worldwide for the outstanding quality of its vines. The sites are shaped by their southeasterly orientation, and for the hot, typically fossil-rich soils — Perfect conditions for this warmth-loving grape variety from the Rhône. Flat arch training allows for optimal access to the fruiting zone, such as for canopy thinning and green harvest. We knew the style we were after from the start: Syrah, not Shiraz! This led us to harvest the fully ripe grapes by hand and to ferment them on the skins together with another well-known variety from the Rhône. To emphasize the fine North Rhône style, a portion of the stem is left on the grapes. Following a maceration period of three to four weeks, the young Syrah is pressed and transferred to 500-litre tonneaux barrels, where it undergoes approximately 18 months of maturation. A small portion is also aged in barrique. It is then bottled without fining or filtration, and remains for at least another 12 months in the bottle before release for sale. The bouquet is fine and fresh, with light nuances of iron and many blue berries. Meaty on the palate, with black olives and ripe sloe. The wine presents plenty of grip and concentration, without even a hint of marmalade.



GRAPE VARIETY	Syrah
BOTTLE SIZE (ML)	375
MATURATION	Tonneaux
VINTAGE	2024
ALCOHOL CONTENT	13,5 % vol
ACIDITY	5,1 g/l
RESIDUAL SUGAR	2 g/l
	92 Vinum, 90 Eichelmann

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