



OLIVER ZETER

## CHARDONNAY HERZOG

The historic “Herzog” site in the Haardt district of Neustadt offers a rich tapestry of soils, from heavy calcareous marl (so-called *Letten* soil) to mineral-rich pebbly gravel. The western parcels of this ‘village’ site are dominated by clayey limestone. Our Chardonnay vineyard was planted in 1998 directly adjacent to the estate. This variety demands extraordinary terroir. The soil, as well as the distinctive southeastern aspect, hillside gradient, and cooling wind from the nearby forest, all create ideal conditions for a grand wine.

We consistently prune short and conduct strict green harvests to promote expressiveness and depth. The grapes were hand harvested in mid-October using small harvest baskets, and then sorted on site. An additional round of mechanical fine sorting was then performed in the cellar. Only the finest of berries were then macerated for two days in the cooling room. After gentle pressing, the cloudy must was filled into two barriques for spontaneous fermentation, after which it remained on the gross lees until bottling in November 2022.

On the nose, it offers aromas of citrus fruit, fresh apple, and pale blossoms. These are underscored by dark oriental scents, lending wonderful contrast to the overall aromatic profile and expanding the spectrum in the glass. A mineral creaminess in combination with marked acidity produces a fascinating interplay on the palate, transitioning gradually into a saline finish.

Only 648 bottles were produced, representing one bottle per 15 ares.



BOTTLE SIZE (L)	0,75
MATURATION	Barrique
VINTAGE	2021
ALCOHOL CONTENT	13,5 % vol
ACIDITY	6,7 g/l
RESIDUAL SUGAR	1,9 g/l