



OLIVER ZETER

SAUVIGNON BLANC KABINETT

Kabinett is a classic German wine style noted for its moderate alcohol levels and fine interplay between sweetness and acidity. Although typically produced using Riesling grapes on the Mosel and Saar, our Kabinett is naturally created using Sauvignon Blanc!

One portion of Sauvignon Blanc showed ideal analytical values for a true Kabi. The sensorics were just as impressive, and from this a new Oliver Zeter wine was born. Grown on the Mittelhaardt, the grapes are selectively hand harvested before gentle pressing isolated from oxygen. Fermentation occurs spontaneously in the barrel and stainless steel using native yeasts.

This lends the wine a subtle character and a somewhat reserved bouquet. The young wine remains on the gross lees until bottling in spring for greater finesse and elegance. In the glass, the wine presents notes of kumquat, lemon zest, Granny Smith, and mint. A certain “Mojito effect” arises on the palate, with a nuanced exchange between fine sweetness and a brilliant acid finish. The minerality and light phenolics ensure a lively close.



GRAPE VARIETY	Sauvignon Blanc
BOTTLE SIZE (L)	0,75
TASTE	sweet
MATURATION	Big vat, stainless steel
VINTAGE	2022
ALCOHOL CONTENT	9,0 % vol
ACIDITY	7,0 g/l
RESIDUAL SUGAR	54,1 g/l