



OLIVER ZETER

CHARDONNAY

Our Chardonnay vineyards are distributed across multiple sites in the region, primarily in the Südpfalz but also “right outside our front door” on the Haardter Herzog. Growing on dense soils such as limestone, loess, and clayey marl, the vines are trained into a flat arch to provide better air circulation in the fruiting zone and a uniform linear positioning of the clusters. To promote a more balanced flora ecosystem, we avoid all use of herbicides (here and in our other vineyards). Depending on the specifics of each year, harvest is a mix of hand and machine. The slightly crushed grapes spend several hours on the skins to encourage extraction of the fine varietal aromas. The must is then primarily fermented in stainless steel tanks. A small portion is also fermented in fuder casks. It is then raised on the fine lees, an essential element that strongly shapes the character of the wine, as the yeast conveys a certain roundness, confidence, and maturity. Highly precise and wonderfully mineral, it is perhaps best understood less as easy drinking and more as serious enjoying. The Chardonnay offers striking aromas of young, green pear, citrus zest, and fresh garden herbs. On the palate it is dry and pleasantly grippy, with continued fruit and an elegant creaminess that belies its otherwise somewhat racy overall expression.



GRAPE VARIETY	Chardonnay
BOTTLE SIZE (L)	0,75
MATURATION	Edelstahl, Holzfuder
VINTAGE	2023
ALCOHOL CONTENT	13,0 % vol
ACIDITY	6,5 g/l
RESIDUAL SUGAR	2,8 g/l