OLIVER ZETER

SAUVIGNON BLANC

SWEETHEART

We have several Sauvignon Blanc vineyards, in the Südpfalz and the Mittelhaardt, that are planted with a variety of different clones. One decisive benefit of the broad geographic distribution is the different terroirs, which encourage a diversity of aromas. And just as each vineyard's conditions are unique, so too are the soils in which the fruit grows. The vines are generally trained into a flat arch, producing a more linear — and thus easier to work — fruiting zone. "Sweetheart" is a sweet wine produced from late harvested, highly ripe Sauvignon Blanc grapes from three different vineyards. The must is fermented spontaneously and very slowly, after which chilling is used to halt fermentation at precisely the right moment. This allows the wine to retain its fruity/exotic spiciness as well as its appealing interplay between acidity and residual sugar. The invigorating aromas of Thai basil, pomelo, and young mango awaken Caribbean associations. It is outstanding as a stimulating aperitif or as a crisp, fresh companion to light desserts.



GRAPE VARIETY	Sauvignon Blanc
BOTTLE SIZE (L)	0,5
TASTE	sweet
MATURATION	Stainless steel
VINTAGE	2023
ALCOHOL CONTENT	7,5 % vol.
ACIDITY	7,8 g/l
RESIDUAL SUGAR	99,5 g/l

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