OLIVER ZETER

# CHENIN BLANC

We searched long and hard for the right sites for our Chenin Blanc vines — locations with character and perfect exposure, such as the Schlossberg in Hambach, the Haardter Herzog, and the Mußbacher Schlössel. These are ideally situated hillside parcels where our Chenin Blanc vines stretch towards the sun, deeply rooted in calcareous clay soils that are, depending on the site, influenced by sandstone and loess. The vines for our two plantings were specially sourced from a nursery in the Loire Valley.

Chenin Blanc, alongside Riesling, is one of the most versatile grape varieties. From sparkling wines to dry and sweet still wines, and even noble sweet wines of the highest quality, this variety allows us to explore the full spectrum of winemaking possibilities.

After harvest, the grapes undergo a maceration period of up to four hours before being pressed. No pre-clarification takes place, so the cloudy must is directly transferred into a combination of new and used tonneaux, concrete eggs, and partly into stainless steel tanks. Fermentation occurs spontaneously, and the wine remains on its full lees until mid-August. It is then bottled without fining and only lightly filtered.

The result is a wine shaped by the stylistic tension between South Africa, the Loire, and the Pfalz – full of structure and vitality. On the nose, it is juicy and expressive, marked by aromas of green pear, kumquat, apple, wildflowers, and a delicate touch of herbal spice. On the palate, it shows tension and depth, driven by a precise, animating freshness that lends both elegance and structure. Subtle hints of bread crust harmonize beautifully with a stony minerality. The finish is long and precise.




| | |
|---|---|
| GRAPE VARIETY | Chenin Blanc |
| BOTTLE SIZE (L) | 0,75 |
| MATURATION | Various wood, concrete egg |
| VINTAGE | 2023 |
| ALCOHOL CONTENT | 13,0 % vol |
| ACIDITY | 5,7 g/l |
| RESIDUAL SUGAR | 1,9 g/l |

Oliver Zeter eGbR • Eichkehle 25 • 67433 Neustadt – Haardt • Germany
Telephone: +49 (0) 6321–9700933 • www.oliver-zeter.de • vinothek@oliver-zeter.de