OLIVER ZETER

SAUVIGNON BLANC

We cultivate several Sauvignon Blanc vineyards in the Palatinate region—both in the Südpfalz and in the Mittelhaardt area—planted with a variety of different clones. A key advantage of this wide geographical distribution lies in the diverse terroir, which significantly influences the variety of aromas. Just as varied as the locations are the soils on which the vines grow. The vines are always trained using the flat arch method, resulting in a linear grape zone that ensures uniform ripening of the grapes. To preserve the fresh and green aromas, some vineyards are harvested very early, at the very beginning of the harvest season. The majority, however, is picked at optimal ripeness, and the final portion is allowed to fully ripen to a golden hue. The grapes are then gently pressed in a pneumatic press, where maximum oxidation protection is a top priority. The must is fermented in stainless steel tanks. The young wine is filtered only once with a diatomaceous earth filter before bottling, during which we also bring the various individual batches back together into a unified whole. The result is a multifaceted, aromatic, and distinctive wine with structure, length, and finesse.



GRAPE VARIETY	100% Sauvignon Blanc
BOTTLE SIZE (L)	0,75
MATURATION	Stainless steel
VINTAGE	2024
ALCOHOL CONTENT	12,0 % vol
ACIDITY	6,9 g/l
RESIDUAL SUGAR	2,6 g/l

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