OLIVER ZETER

# SYRAH

The grapes for our Syrah are sourced from many small vineyards on the Mittelhaardt as well as from the Südpfalz — it's fair to call this a "Pfalz Syrah." Still viewed even a few years ago as an exotic choice by some in the region, Syrah is now well established here as a wine that knows how to do more than just charm. Its proven ability to reflect the terroir has been crucial in convincing even former skeptics. An elementary step in this direction is yield reductions, starting with pruning, followed by the reduction of double shoots, and finally through a green harvest in early spring. The Syrah grapes, which tend to ripen late, were harvested in October and fermented classically in wood on the skins. The wine was then aged for 12 months in stainless steel tanks and clay amphorae in order to retain its spicy freshness. It is now showing wonderful notes of blackberries, thyme, white pepper, and nougat with a charming juiciness and plenty of momentum.




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| GRAPE VARIETY | Syrah |
| BOTTLE SIZE (L) | 0,75 |
| MATURATION | Stainless steel, Amphora |
| VINTAGE | 2024 |
| ALCOHOL CONTENT | 13,0 % vol |
| ACIDITY | 5,2 g/l |
| RESIDUAL SUGAR | 0,4 g/l |

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