OLIVER ZETER

SYRAH RÉSERVE



We planted our first Syrah vineyard in Hambach as early as 2009, followed by another in 2013 in the renowned Rhodter Rosengarten site, and later an additional parcel in Frankweiler. The vines were sourced directly from a nursery in Orange, Rhône, whose plant material is internationally sought after for its exceptional quality. These vineyard sites are defined by their southeast exposure and hot, often stony soils – ideal conditions for this heat-loving variety from the Rhône Valley.
We employ single Guyot (cane) training with a flat arch, which allows for optimal canopy management in the fruit zone, such as leaf thinning and cluster halving. From the outset, our stylistic goal was clearly defined: Syrah, not Shiraz – aiming for finesse and structure rather than opulence.
The fully ripe grapes are harvested by hand and undergo fermentation on the skins in open oak vats. To emphasize the elegant Northern Rhône style, a portion of whole clusters is retained, allowing the stems to contribute subtle structure and complexity. After a maceration period of 3 to 4 weeks, the young Syrah is pressed and transferred to 500-liter Tonneaux, where it matures for approximately 14 months. The wine is then bottled unfined and unfiltered, and undergoes further bottle aging before release.
On the nose, the bouquet is refined and fresh, with subtle nuances of blue berries. The palate is meaty and textured, showing notes of black olives and ripe sloe berries. The wine offers impressive grip and concentration, yet always remains precise and never veers into jammy territory.

GRAPE VARIETY	Syrah
BOTTLE SIZE (L)	0,75
MATURATION	Tonneau
VINTAGE	2023
ALCOHOL CONTENT	13,0 % vol
ACIDITY	5,3 g/l
RESIDUAL SUGAR	1,1 g/l

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