OLIVER ZETER

SAUVIGNON BLANC



We cultivate several Sauvignon Blanc vineyards in the Palatinate region, both in the Südpfalz and the Mittelhaardt, planted with a range of different clones. A key advantage of this broad geographical distribution lies in the diversity of terroirs, which has a significant influence on the wine's aromatic spectrum. Just as varied as the sites themselves are the soils on which the vines grow. The vines are consistently trained using the flat arch system, creating a linear fruit zone that ensures even and uniform ripening. To preserve fresh and green aromas, some parcels are harvested very early, at the very beginning of the harvest season. The majority is picked at optimal ripeness, while a final portion is allowed to reach full maturity, developing a golden hue. The grapes are gently pressed in a pneumatic press, with maximum protection against oxidation as a top priority. Fermentation takes place in stainless steel tanks. The young wine is filtered only once using a diatomaceous earth filter before bottling, at which point the individual lots are blended back together into a harmonious whole. The result is a multifaceted, aromatic, and distinctive wine with structure, length, and finesse.

GRAPE VARIETY	100% Sauvignon Blanc
BOTTLE SIZE (ML)	750
MATURATION	Stainless steel
VINTAGE	2025
ALCOHOL CONTENT	12 % vol
ACIDITY	7,1 g/l
RESIDUAL SUGAR	2,4 g/l
	89 Vinum

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