



OLIVER ZETER

PINOT NOIR

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The vineyards for our Pinot Noir can be found throughout the best growing districts in the Südpfalz, primarily around the villages of Siebeldingen, Godramstein, and Nussdorf. The soils contain both limestone and loess, with pockets of clayey sandstone as well. The vines vary in age — ranging up to 30 years, in some cases — and specific Pinot Noir clone. Yields hover around a rough maximum of 8,000 kilos per hectare. After the grapes are pre-sorted on the vines, they travel to the cellar via our sorting equipment, and then into their fermentation vats. Along the way, we bleed off approx. 5-15% of the juice, a natural method for enhancing the power of the future red wine.

After fermentation, pressing is conducted gently; a basket press is used whenever vintage and conditions allow, as this traditional method encourages better extraction of aromas, colors, and fine tannins from the skins. We never engage in pump-overs during this phase, but rather rely on gentle, gravity-guided transport. The young wine is then aged for twelve months in used French oak barrique.

We do not filter before bottling. Expect plenty of red fruits, with hibiscus blossom, sour cherry, and lingonberry. Fresh and agile on the palate, with a refined grip.



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GRAPE VARIETY	Pinot Noir
BOTTLE SIZE (L)	0,75
MATURATION	Barrique
VINTAGE	2023
ALCOHOL CONTENT	13,0 % vol
ACIDITY	5,4 g/l
RESIDUAL SUGAR	0,2 g/l

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