



2014 Oliver Zeter Steingebiss Sauvignon Blanc

A Sauvignon Blanc Dry White Table wine from Germany, Appenhofen, Südliche Weinstrasse, Pfalz, Germany

Review by Stephan Reinhardt

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Rating: 87

Drink 2015 - 2017

Cost: \$0

Oh, this is beautiful wine, the 2014 Steingebiss Sauvignon Blanc from the village of Appenhofen in the southern part of the Pfalz (Südliche Weinstrasse)! The only single-vineyard Sauvignon from the exposed Steingebiss (literally: stone teeth) was picked September 20 with a teeth-attacking acidity of 12.4 grams per liter. After 12 hours of skin contact the grapes were pressed and the must fermented in a 100-year-old beer barrels of 3,600 liters. The wine stopped dry and with 12% alcohol and was kept on the lees until mid-March. The result is a wine that starts with a lovely aromatic but fresh and cool (crushed stones, nettles) picture-book nose of Sauvignon Blanc. Pure, crisp and straight on the palate this medium-bodied, elegant and refreshingly racy wine with its lemon, gooseberries and green apple flavors could also come from the Jardin de la France and is definitely a wine to drink when you also could have a beer. Based in Neustadt/Weinstrasse (Pfalz), Christian and Oliver Zeter started their part-time family business with the 2007 vintage. The brothers farm six hectares today, of which some are family-owned and others are leased. Additionally, they also buy grapes from other producers with whom they have long-term contracts. The wines are produced at Weingut Leonhard Zeter in Diedesfeld, which has been family-owned for more than 150 years. Oliver (who is a trained vintner and practiced in South Africa), Christian and their father are wine importers and merchants. It was Oliver's passion for (South African) Sauvignon Blanc that made him also a wine producer, and from the very beginning he started producing Sauvignon Blanc, a wine that he calls "super- sexy and aristocratic at the same time: loaded with intense fruit flavors but also subtle, discreet and versatile." Today the Zeter's produce some of Germany's finest Sauvignon Blancs: a "regular" SB wine from

mainly stainless steel; a single-vineyard SB (Steingebiss) from a 3,600-liter barrels; the barrel-fermented Fumé and a Spätlese-styled sweet wine. Another top variety is Riesling of course, and with the 2012 Weilberg Réserve from the rare, iron-rich "terra rossa" soils in Ungstein the Zeters launched a veritable "Grand Cru" for the first time last autumn. The reds are remarkable too, namely the Pinot Noir and the Syrah are modern, elegant and finesse-full wines with the fruit intensity of the warm and sunny region and the freshness of the Pfalz forest which takes over when you travel from the Rhine lowlands through the ascending vineyards and have reached circa 300 meters altitude.
