



2013 Oliver Zeter Sauvignon Blanc Baer

A Sauvignon Blanc Dry White Table wine from Germany,,,Pfalz,Germany

Review by Stephan Reinhardt
eRobertParker.com # 222 (Dec 2015)

Rating: 91

Drink 2017 - 2020

Cost: \$0

Zeter's golden-yellow 2013 Sauvignon Blanc Baer needs to be filled in a carafe to reveal its talents. The grapes are picked from a single vineyard with a coarse gravelly-colored sandstone soil that allows a longer hang-time, since there is obviously "no danger of overripeness or even rot," says Oliver Zeter. The yield is rather low and the sugar levels rarely surpass 90° Oechsle. The wine was fermented with natural yeasts (partly on the skins) and aged for 18 months, on the full lees, in used 500-liter tonneaux and a 670-liter concrete egg. The wine is deep and very spicy on the nose, with leafy, juniper flavors and some licorice aromas; there are also lime notes in this full-bodied, clear, very elegant, expressive, refreshing Sauvignon. This has a moderate 12.5% alcohol with a firm, grippy structure and a powerful, persistent finish. Stylistically, this finesse-full and piquantly racy Sauvignon can be located somewhere between new wave Pouilly-Fumé and the generous Pfalz fruitiness. Drink with toasted or even grilled fish. As a commercial wine agency based in Neustadt/Pfalz, Oliver Zeter knows a lot of excellent wines from international designations. The climatic situation in the Pfalz allows him to experiment with almost everything, not just the classics Riesling and Pinot Noir, but also Sauvignon and Chenin Blanc, Viognier, Cabernet Sauvignon, Cabernet Franc and Syrah. However, these excellent and eclectic Zeter wines are currently not available in the US.
