

## Oliver Zeter's Sauvignon Blanc Fumé, Pfalz

£23.95

**Vintage:** 2019  
**Bottle Size:** 75cl  
**Alcohol %:** 13%  
**Country:** Germany

**Description:** Gunflint with a hint of toasty oak on the nose, followed by a super-fresh palate showing viscosity and a faint spritz which lifts the wine, adding to the aromatics. Like no other Sauvignon Blanc you're tried and touched by the mark of a genius winemaker.

**Cepages:** Sauvignon Blanc

**Group:** Germany

**Sub group:** Rheinpfalz

**Colour:** White

**Closure:** Screwcap

**Producer:**

**Website:**

**Organic/Bio Status:**

**Food / cocktail match:**

**Food / cocktail recipe:**

**Press**

'A revelation. One of Germany's finest, steely, sauvignon blancs, an oak-aged, wild yeast-fermented, pink grapefruit and lemon grass-spiked sensation.' - Jane MacQuitty, The Times, July 2018

'My current favourite oak-influenced sauvignon is, unusually, German: the subtly smoke-infused, multilayered but electric-charged Fumé from Oliver Zeter.' - David Williams, The Guardian, June 2018

'Zingy, oak-aged, pink grapefruit-scented and wild yeast-fermented 2016 — one of Germany's best sauvignons.' - Jane Macquitty, The Times, April 2018

**Awards**



Named in The Wine Merchant Top 100

**Other Info:**

The grapes for this truly original wine are hand-selected from Zeter's finest vineyards and exclusively undergo wild yeast fermentation and maturation in 300 or 500 litre barrels. Following an extended stay on the lees well into the summer, the wine are bottled with neither filtration nor fining.