



HANS HERZOG



HANS FAMILY ESTATE



A. Herzog



Cuvée Thérèse Vintage Rosé

Extra Brut, Méthode Traditionnelle

Established in 1994, Herzog, an artisan family winery is acclaimed throughout the world for growing handcrafted wines exclusively from their exceptional 'Grand Cru' organic vineyard. Its unique diverse terroir allows Hans to indulge his passion for many exciting grape varieties. His 'hands on' approach, immense vineyard work and almost uneconomically low yields set the bar for his outstanding range of stunning wines rich in varietal character. His winemaking is purely natural, nothing is added or extracted, letting the exceptional wines speak for themselves.

VINTAGE 2016, 3rd Disgorgement September 2024

The 2016 vintage was blessed with a warm, dry summer, creating ideal growing conditions. We selectively harvested a portion of our low-yield, organically grown Pinot Noir and Chardonnay two weeks before full ripeness, the stage at which we would typically pick for still wines. This earlier harvest helped retain a higher natural acidity and lower sugar levels, while still achieving greater ripeness than is usual for sparkling wines. The result is a high quality wine with balanced acidity and reduced sugar, elegant on the palate and gentler on the stomach.

HANS' COMMENT

Producing wines like this comes at a cost, but as always, I prioritize quality over quantity, or in the case of sparkling wines, quality over high dosage. Instead of high cropping and harvesting unripe grapes, I prefer riper fruit that carries beautiful berry flavours with natural concentration and complexity. For the base wine, we handpicked only the highest quality grapes, which were crushed and destemmed, followed by a short cold maceration to avoid extracting too much colour from the skins. The wine was then pressed directly into 500L French oak puncheons, where it fermented and aged on the fine lees for 10 months.

For secondary fermentation, we bottled the wine with 'liqueur de tirage,' a solution of yeast, wine, and a small amount of sugar, as we aim for a drier sparkling wine. The hallmark of an exceptional vintage Champagne, like Dom Pérignon, lies in its extended lees aging after the second fermentation. Our Sparkling wine spent over seven years maturing on the lees, allowing it to develop the complex flavours and aromas that set it apart in terms of quality.

After the riddling (remuage) process, we added a low dosage of sugar in the 'liqueur d'expédition' just before disgorgement to gently balance the wine while preserving its purity.

TASTING NOTES

This Vintage Sparkling Rosé captivates with its rose-pink hue and fine, persistent bubbles. The nose is rich with fresh red berries, particularly raspberries and strawberries. On the palate, it's bright and uplifting, with a delightful fruit sweetness and mellow acidity, enhanced by a creamy roundness from extended lees aging. The low yield contributes to its concentrated, full-bodied character, with intense fruit flavours complemented by subtle minerality and a touch of spice. The finish is refreshingly dry, with lingering red berry notes that entice another sip. This small-batch Rosé offers exceptional quality that confidently rivals even the finest Champagne houses.

TECHNICAL DATA

Varieties:	80% Pinot Noir, 20% Chardonnay
Alcohol:	14%
Residual Sugar :	2g/l residual sugar
Ageing Potential:	10+ years
Disgorged:	September 2024
Bottles Produced:	590 bottle!

A minimal sulphur addition thanks to our handpicked, healthy fruit. A better choice for your well-being.

FOOD MATCHING SUGGESTIONS

A touch of magic to a special occasion... Great with Salmon, Sushi or desserts with red fruit.

Sweetness Levels of Champagne

doux	more than 50 grams of sugar per litre
demi-sec	32-50 g/l sugar
sec	17-32 g/l sugar
extra dry	12-17 grams of sugar per litre
brut	less than 12 grams of sugar per litre
extra brut	0-6 grams of sugar per litre,
Brut nature	contains zero dosage and less than 3 g/l (compare with our Vintage 2016 brut nature)

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