

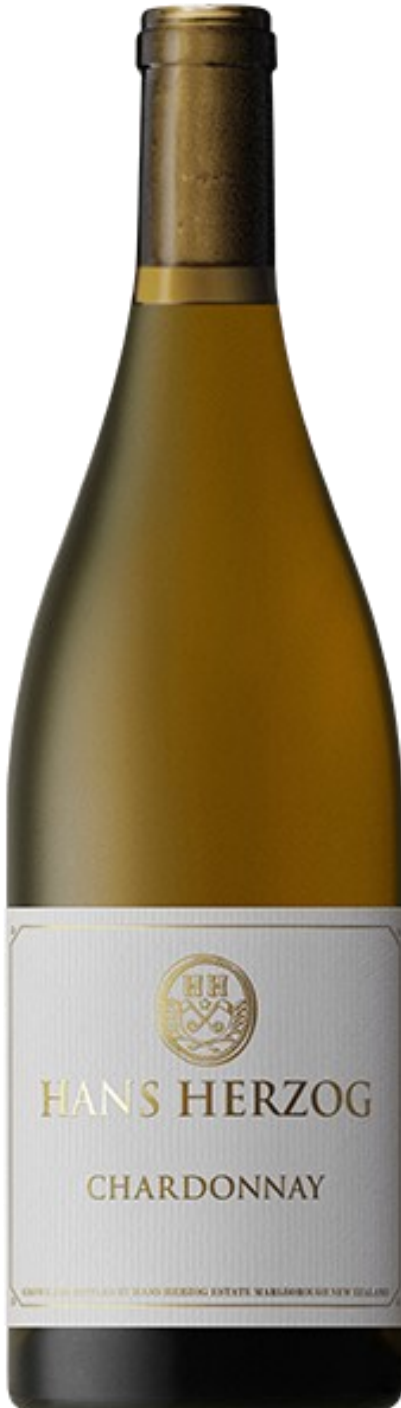


HANS HERZOG



HANS

FAMILY ESTATE



Chardonnay

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 non-interventional and purely natural, nothing is added or extracted, letting the exceptional wines speak for themselves.

VINTAGE 2021

Chardonnay, a descendant of Pinot Noir and Gouais Blanc, is the grape behind the finest white Burgundy. With the right vineyard site, low yield and skilled winemaking, it produces thrilling, full-bodied wines that can improve for over a decade. The 2021 vintage, though one of our smallest, is of exceptional quality. Cooler spring days led to poor fruit set, while a hot, dry summer reduced yields further. This resulted in an early harvest of handpicked grapes with vivid aromas and flavours.

HANS' COMMENT

The destemmed and partially crushed (30% whole berries) healthy grapes were left to an extended cold maceration to extract the superb flavours. Then gently pressed directly into used 500 litre French oak puncheons for a natural (wild yeast) alcoholic fermentation with no residual sugar left. The fine lees has been regularly stirred assisting to its remarkable silkiness, complexity and depth. With 18 month in the same barrels to mature and flourish, this Chardonnay will develop into something even more heavenly with bottle age. No cold stabilization. Unfined (vegan) and only lightly filtered to retain all the goodness.

TASTING NOTES

This stately Chardonnay rival stands shoulder to shoulder with its Côte d'Or cousins. Depth and elegance meet purity and refinement in this wine. A silky texture reveals flavours of white peach, yellow apple, and a hint of almonds, all in an immensely concentrated profile. Finely balanced acidity imparts vibrant energy, ensuring the wine will last at least a decade in a proper cellar. The long, concentrated dry finish boasts a lovely minerality. Tasted: 3 July 2024.

TECHNICAL DATA

Variety	100% Chardonnay
Clones	Mendoza / Dijon clones
Rootstock	SO4 / 3309 / 101.14 / Riparia Gloire / Schwarzmann
Vine age	25 years
Soil	Shallow (<45 cm) well drained sandy and gravelly soil with clay-sand patches from stony alluvium.
Plant density	5,500 vines/ha
Yield	1.8t/ha
Alcohol	14%
Residual sugar	<1g/l
Ageing potential	10+ (if kept at constant temperature under 14 degrees Celsius)
Bottles produced	1,540

FOOD MATCHING SUGGESTIONS

The beauty of Chardonnay is its versatility - it matches practically everything. A wine to sip and savour...

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"THE WORLD'S GREATEST WINES"

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