



HANS HERZOG



HANS

FAMILY ESTATE

Gruner Veltliner



Established in 1994, Herzog is a boutique family winery acclaimed throughout the world for growing handcrafted 'old world' style wines from the exceptional 'Grand Cru' organic vineyard. This unique terroir allows Hans to indulge his passion for varietal diversification which together with his 'hands on' approach and almost uneconomically low yields results in the outstanding range of stunning wines rich in varietal character that Hans is renowned for. His winemaking is traditional, non-interventional and purely natural – nothing is added or extracted – letting the wines, which have been worked so hard for in the vineyard, speak for themselves.

VINTAGE 2015

Another amazing summer and fantastic ripening season intensified the purity and essence for this truly great "Austrian" grape variety. We handpicked the grapes in several stages, the very last close to a late harvest quality the basis for an opulent, concentrated wine.

HANS' COMMENT

Such purity in the fruit allowed for an extended cold maceration to extract the wonderful flavours. After gentle pressing the must was transferred into 500 lt French oak puncheons where the wild yeast fermentation naturally started. The wine was then left on the lees with regular stirring to provide silkiness, complexity and depth and had time to mature over 15 months before we bottled this nectar. This wine is not cold stabilized and is unfinned with only light filtration to retain the beautiful aromas with a low sulphur addition. Natural sediments may show but do not impact on the high quality of this natural wine.

TASTING NOTES

This rich but dry 'GV' is reminiscent of the iconic "Smaragd" (English: Emerald), the highest classification from the native Wachau. A haunting wine, complex and concentrated with an amazingly fresh vibrancy. Flavours of rock melon and quince are complemented by honeyed aromas and spicy undertones. Hints of fresh ginger and a finely balanced mineral backbone make it a contender for ageing.

TECHNICAL DATA

Variety	100% Grüner Veltliner
Rootstock	3309
Planted	2007
Soil	Shallow (<45cm) stony soil, well drained, developed from stony Alluvium. Not one row shows the same soil type. Sand and gravel is broken up by clay-sand layers.
Plant density	6000vines/ha
Production	1000 bottles
Alcohol	14%
Residual Sugar	<1g/L
Ageing Potential	10 years

FOOD MATCHING SUGGESTIONS

Gruner Veltliner is an extremely versatile food wine because of its ability to pair with "difficult" foods such as asparagus and artichokes

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"THE WORLD'S GREATEST WINES"

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