





His name is on the bottle. His story is in it.

s. Jeluf

Gewürztraminer

Herzog, established in 1994, is an artisan family winery acclaimed throughout the world for growing handcrafted wines exclusively from their exceptional 'Grand Cru' organic vineyard. Its unique diverse terroir allows Hans to include his passion to grow 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 2020

A perfect wonderful sunny, long dry season lead to an early vintage. With our small team in different bubbles, we handpicked perfectly healthy small grape bunches, ripened to perfection from the 24 year old vines, amidst a national lock-down.

HANS' COMMENT

The tiny vintage of pure luscious grapes was gently destemmed and left for a day on skin maceration to extract the superb flavours. Carefully pressed into a small stainless steel tank for a natural, wild fermentation. Left on its fine lees to mature and flourish for 12 months. Unfined (vegan) and only lightly filtered to retain all the goodness. No cold stabilization. Natural goodness.

TASTING NOTES

The variety's typical ethereal scent of lychees and rose petals with a purity rarely seen in a natural wine. Seductive floral characteristics lift above a silky texture. The richness on the palate and complexity of aromas cumulate in great balance, complexity and elegance with a long and stimulating fresh finish. A brilliant dry Gewürztraminer with no residual sugar.

TECHNICAL DATA

Variety 100% Gewürztraminer

Clones Grafted from over 40 year old vines in NZ

Rootstock Schwarzmann Rua 1 Vine age Planted 1996, 24 years

Soil Shallow (<45 cm) well drained sandy and gravelly soil,

developed from stony alluvium.

Plant density 5,500 vines/ha

Alcohol 13.5% Residual Sugar <1 g/l

Ageing Potential 10+ (if kept at constant temperature under 14 degrees Celsius)

Small batch only 564 bottles crafted

FOOD MATCHING SUGGESTIONS

A big fan of Chef Ottolenghi, our dry yet aromatic Gewürztraminer is Therese's first choice to her many wonderful dishes she prepares out from his cook books.

Proudly included in Michel Bettane's International wine bestseller "THE WORLD'S GREATEST WINES"



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