





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

Sauvignon Blanc

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 on the South Bank of the mighty Wairau River 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 dry wines rich in varietal character. His winemaking is purely natural, nothing is added or extracted, letting the exceptional wines speak for themselves.

VINTAGE 2020, 95/100 points from Robert Parkers Wine Advocate!

2020 showed of with another perfect growing season including a long Indian summer to hand-pick healthy and intensely flavourful berries for our Sauvignon to weave its magic spell.

HANS' COMMENT

Gently destemmed with partly whole berries. Long, cold maceration to extract the wonderful flavours from the skins. After gentle pressing, the wine embarked upon a natural wild yeast cofermentation to express it's unique terroir and sense of place in 500 litre French oak puncheons (20% new). The young wine was left on its pure lees, which was regularly stirred during the first three months, responsible for the exquisite silkiness, complexity and depth. After 22 month of maturation in the puncheons, we bottled this nectar with no cold stabilization or fining and only light filtration to retain the beautiful aromas. Natural sediments may show but do not impact on the high quality of this natural wine.

TASTING NOTES

This is Marlborough, but a world apart, rivalling the finest Bordeaux Blancs. Sauvignon Blanc provides intrinsic aromatics and acidity, while Sémillon adds body and smooth texture. Explosively rich and completely dry, this wine boasts the elegance and refinement of a stately Sauvignon Blanc. Intense minerality from the gravelly soils complements exotic fruit aromas of lychee, pineapple, and honeydew melon. The silky texture comes from extended lees contact (sur lie). Vibrant acidity stimulates the palate, keeping it watering throughout. The wine has great purity, leaving a refreshing yet weighty mouthfeel with remarkable vigour and persistence from start to finish.

TECHNICAL DATA

Variety 85% Sauvignon Blanc, 15% Semillon

Rootstock RC

Vine Planted 1996 (and more grafted 2004)

Soil Shallow (<45 cm). Well drained, sandy, gravelly soil. Developed

from stony alluvium.

Plant density 5,500 vines/ha

Yield 2t/ha
Alcohol 13.5%
Residual Sugar <1 g/l
Ageing Potential 10 years
Bottles Produced 2,310

FOOD MATCHING SUGGESTIONS

Beautiful with all seafood dishes. Try with Sashimi...

Proudly included in Michel Bettane's International wine bestseller

"THE WORLD'S GREATEST WINES"

