



HANS HERZOG



HANS

FAMILY ESTATE



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

Sauvignon Blanc Grande Duchesse

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 indulge 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

Amidst yet another long ripening season, accentuated by a breathtaking 'Indian' summer, we embark on a meticulous process of handpicking the ridge section of our Sauvignon Blanc/Sémillon rows separately. Growing along this distinct part of the stony ridge, the mineral-rich soils foster only a scant few bunches per vine, each imbued with profound aromas and concentration. With meticulous care, these select bunches nurtured and crafted into a single Puncheon of our esteemed Grande Duchesse.

HANS' COMMENT

The pure fruit underwent a long cold maceration to draw out rich flavours from the skins before being gently pressed into a new 500-liter French oak puncheon for natural wild yeast and secondary fermentation. The wine was stirred with the fine lees during the initial months for added silkiness and then allowed to mature on the lees for two years to gain complexity and depth. Bottled without cold stabilization or fining (vegan), lightly filtered to preserve its beautiful aromas, and contains a minimal addition of organic sulphur. Natural sediments may appear, but they do not impact the high quality of this exceptional wine.

TASTING NOTES

Our aim was to produce a Sauvignon Blanc reminiscent of the finest dry white Bordeaux's, known for their outstanding quality and depth. By blending Sauvignon Blanc and Sémillon grapes, we crafted a wine that showcases intricate layers of citrus peel and tropical fruit, all enhanced by refined minerality. Flavours of honeydew melon and quince are met with subtle touches of ginger and white pepper, offering a delightful taste experience. Silky tannins unfold gracefully in the glass, while a balanced palate with a strong mineral foundation finishes with a lingering, captivating end that leaves you wanting more.

James Suckling 95/100 March 2024 "A sauvignon blanc that will surprise many used to lighter and sweeter ones from Marlborough. It's full-bodied and flavorful with lots of dried apples, peaches and apricots, suggesting a late harvest. Undertones of vanilla and lanolin. Chewy and intense in the finish. Very dry. A rich, serious white for sipping. Drink or hold."

TECHNICAL DATA

Variety	85% Sauvignon Blanc, 15% Semillon
Rootstock	RG, 101-14
Vine Planted	1996 (grafted 2004)
Soil	Shallow (<45 cm) stony soil, well drained, developed from stony alluvium.
Plant density	5,500 vines/ha
Yield	1.5t/ha
Alcohol	14%
Residual Sugar	<1 g/l
Ageing Potential	>10+ years
Small batch production only 625 bottles crafted	

FOOD MATCHING SUGGESTIONS

Perfect with a Marlborough rock lobster from the BBQ but any rich seafood dish or even white meat will be irresistible.



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HANS HERZOG ESTATE | MARLBOROUGH | NEW ZEALAND | INFO@HERZOG.CO.NZ | WWW.HERZOG.CO.NZ