



HANS HERZOG



HANS FAMILY ESTATE



A. Herzog

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

Pinot Noir

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

A small vintage, shaped by uneven flowering and irregular fruit set. However, the season unfolded beautifully, with a long Indian summer nurturing intensely flavourful, healthy berries. Meticulously hand-picked at an ultra-low yield of just 400g per vine, exceeding even Grand Cru Burgundy standards, our 25-year-old vines delivered pure, perfectly ripe grapes, for a wine of exceptional depth and character.

HANS' COMMENT

The pure fruit was carefully destemmed, keeping 80% as whole berries, and underwent a four-day cold soak, protected by dry ice to prevent oxidation and spontaneous fermentation. This process enhances colour, flavour, aroma, and supple tannins for a silky mouthfeel. The temperature was then allowed to rise gradually, enabling a long, cool natural fermentation, free from cultured yeast or additives, to reveal the grape's true essence and terroir. After 21 days on skins, the young wine was gently pressed into French Allier barriques for malolactic fermentation. Aged 24 months in barrique, it emerges as a cellar-worthy wine. Unfined (vegan) and unfiltered to preserve its magnificent integrity.

TASTING NOTES

With yields rivalling those of a Grand Cru, this Pinot Noir's dark ruby hue hints at its grandeur. Intensely aromatic, it unveils layers of dark berries, cherries, violets, and warm spices. The palate is deep and earthbound, with magnificent complexity, where sumptuous, silky tannins meet a savoury acidity. This refined elegance, reminiscent of Burgundy's finest, culminates in a long, lingering finish, promising remarkable aging potential for the discerning collector.

TECHNICAL DATA

Variety	100% Pinot Noir (Clones - UDC6; Dijon 667, 777; Swiss 10/5)
Rootstock	3309 / SO4 / Riparia Gloire
Vines planted	1996
Planting density	Close planted at 5,500 vines / ha
Soil	Shallow (<45 cm) well drained, sandy and gravelly soil with clay-sand patches derived from stony alluvium.
Yield	1t/ha
Alcohol	14%
Residual Sugar	<1 g/l
Ageing Potential	10+ years
Small batch	555 bottles

FOOD MATCHING SUGGESTIONS

Dry and elegant, our Pinots are a sommelier's favourite for their effortless versatility in food pairing. Therese serves it with her pan-seared Canterbury duck, a truly heavenly combination. .

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