



# HANS HERZOG



# HANS

FAMILY ESTATE



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

## Pinot Noir Grand Duc

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 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 wines rich in varietal character. His winemaking is purely natural, nothing is added or extracted, letting the exceptional wines speak for themselves.

### VINTAGE 2019

From time to time the stars align in a perfect warm, long growing season for a 'Grand Duc' to be born. After much meticulous vineyard work, we handpicked grapes of incredible purity with seductive aromas from a tiny yield of 400g/vine at full ripeness from the 23 year old vines.

### WINEMAKING - CRAFTED BY HANS HERZOG

Crafting pure authentic wines with minimal intervention requires perfectly healthy grapes achieved only through arduous vineyard work. Luscious grapes have been gently destemmed and left to cold soak for a long and soft extraction of the fine flavours and colour. No cultured yeast, additions and enhancements, just a long, cool wild fermentation with no residual sugar left, for a true expression of the this noble grape variety and its amazing terroir. After 24 days on the skins, the young wine was gently pressed into French barriques (40% new) where it further matured for 18 months. Thanks to the high quality of grapes the wine was bottled in our winery unfined (vegan) and unfiltered to retain the integrity of this regal Pinot Noir.

### TASTING NOTES

With less than the yield for a Grand Cru, this succulent, richly textured Pinot boasts alluring aromas of cherry and raspberry complemented by subtle hints of violet, dried herbs and warm spices. A velvety texture coats the palate, balanced by a refreshing acidity, fine tannins and intriguing minerality. In the style of Burgundy's greatest varietal: refined elegance, defined by a long and graceful finish, leaving a lingering impression of bright fruit. A truly exquisite expression of a Pinot Noir unveiling the finest qualities of this varietal and a testament to the dedication and skills of its Vigneron. A wonderful addition to a Burgundy lover's cellar. Tasted Feb. 23.

### TECHNICAL DATA

Variety	100% Pinot Noir (Clones - Pommard UDC6, Dijon 667, 777; Swiss 10/5)
Rootstock	3309 / SO4 / Riparia Gloire
Vines planted	1996. Single estate vineyard.
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	20 years
Small batch	1,394 bottles

### FOOD MATCHING SUGGESTIONS

Dry and elegant, our Pinots are famous for being the Sommeliers choice due to their ability to match many different dishes. Try with poultry, pasta dishes and casseroles, to name a few.

*I want to point out the wonderful selection of wines rated here from Hans Herzog and his wife, Theresa, in the Marlborough region of New Zealand. The Swiss couple make wonderful handmade reds and whites from an array of grapes.* James Suckling, Nov. 2022 (Internationally regarded as one of the world's most influential wine critics!)

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