



HANS HERZOG



HANS
FAMILY ESTATE



A. J. G.

Tempranillo

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 purely natural, nothing is added or extracted, letting the exceptional wines speak for themselves.

VINTAGE 2019

The 2019 growing season was another stunning success, reinforcing Marlborough's reputation as one of the world's most reliable wine regions. Tempranillo is early-budding and -ripening - "temprano" means "early" in Spanish, and likes warm days and cool nights, perfectly matches to our climate. The small vintage ripened to perfection, yielding flavourful and healthy grapes handpicked at full physiological ripeness. The low yield of natural concentration truly expresses the soul of Hans' winegrowing.

HANS' COMMENT

Beautiful bunches were with me minutes after picking to destem, leaving only the berries. The pure fruit allowed for a long cold soak, extracting the beneficial compounds from skin and seeds. Letting the temperature rise, the must started naturally to ferment without addition of cultured yeast, capturing the essence of the terroir. I maintained a cool fermentation to allow for prolonged extraction over several weeks. After gentle pressing, the wine matured for 36 months in used French oak barriques. With generous bottle aging on top, this wine rivals a 'Reserva' quality from its ancestral home in Northern Spain. No fining. No filtration. Purely natural.

TASTING NOTES

The deep dark colour hints at a powerful and concentrated wine from this small vintage. There is an alluring soft earthiness without losing any fruit flavours. Mouthwatering and savoury acidity is complemented by sweet tannins, providing a silky texture throughout the long palate. Dark berries, chocolate, violet, rose, and spices create a delightful medley of flavours. Dry, balanced, and pure - the hallmarks of Hans Herzog are evident. This complex and balanced wine peaks in a lingering finish, promising enjoyment for many years to come.

TECHNICAL DATA

Variety	100% Tempranillo
Rootstock	Riparia / Schwarzmann Clones HR2C1 / HR3B2
Planted	2005
Soil	Shallow (<45 cm) well drained sandy, gravelly soil from stony alluvium.
Plant density	5,500 vines/ha
Yield	<2t/ha
Alcohol	13.5%
Residual Sugar	<1g/l
Ageing Potential	10+ years
Bottles Produced	850

FOOD MATCHING SUGGESTIONS

Ask me for the recipe of my pan-seared duck breast, Chinese cabbage, and red Cambodian rice ©Therese Herzog ;-). A match made in heaven...

"The Swiss couple make wonderful handmade reds and whites from an array of grapes, from Viognier to Nebbiolo. In fact, the barrel of Nebbiolo they make is like something from the best of Barolo. Unfortunately, they are tiny production."

James Suckling, October 2022 (Suckling is internationally regarded as one of the world's most influential wine critics.)

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