



HANS HERZOG



HANS FAMILY ESTATE

St. Laurent

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 2020

Handpicked at the onset of April following a flawless summer, this holy Austrian variety, is highly aromatic with early flowering and late ripening characteristics. The finicky grape variety belongs to the Pinot family, it also serves as a parent to Zweigelt along with Blaufränkisch, both of which are planted in our vineyard. Close-planted at 8,000 plants per hectare, each vine yields just 600g of grapes, resulting in exceptionally sweet and succulent fruit. This unwavering commitment to quality and concentration shines through in every bottle of the revered wine.

HANS' COMMENT

After destemming, the grapes were subjected to a cold soak, extracting the remarkable properties from their flawless skins. Letting the temperature gently rise, a natural wild (indigenous yeast) fermentation commenced, prolonged and kept cool to preserve delicate flavours. Following fermentation, the must was gently pressed and transferred into two French Barriques, facilitating a gradual progression into natural malolactic fermentation. Aged for 18 months and further enriched by an additional two years of bottle aging, the wine retains its natural essence - no fining, no filtration, just pure, unadulterated goodness.

TASTING NOTES

The wine exudes a symphony of aromas, with sweet dark cherries, luscious boysenberries, and enticing warm spices inviting you in. A sturdy backbone of ripe tannins and balanced acidity promises a graceful evolution over time. Its mouth-filling presence and velvety textures lead to a lingering, elegant finish that leaves a lasting impression.

TECHNICAL DATA

Variety	100% St. Laurent
Rootstock	RG
Planted	2008 / 12 years
Soil	shallow (<45 cm), comprised of stony alluvium, ensuring excellent drainage. Notably diverse, each row exhibits varying soil compositions, with sand and gravel interspersed with clay-sand layers, contributing to the unique terroir of the vineyard.
Plant density	8,000 vines/ha
Yield	1.5t/ha
Alcohol	13.5%
Residual Sugar	<1 g/l
Ageing Potential	15 years
Bottles produced	520 only. Be quick!

FOOD MATCHING SUGGESTIONS

Indulge in the richness and allure of this wine, perfect for a variety of dishes. Its delightful depth pairs beautifully with bold flavours, ideal companions include wild game, roast duck, savory mushroom risotto, and an assortment of cured meats.

Proudly included in Michel Bettane's International wine bestseller
"THE WORLD'S GREATEST WINES"



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