



HANS HERZOG



HANS
FAMILY ESTATE



Zweigelt

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

Another exceptional Marlborough season, though flowering was selective, we hand-picked an incredibly low yield of just 400g per vine, resulting in fruit of rare concentration and natural balance. This crossing of Blaufränkisch and St. Laurent reveals the best of its noble lineage: vivid colour, depth, and vibrancy. St. Laurent contributes lifted, Pinot-like cherry aromatics and silken elegance; Blaufränkisch lends a spicy nuance and refined acidity. A vintage that shows Zweigelt at its most structured and expressive, compact, yet with remarkable finesse and power.

HANS' COMMENT

The healthy fruit allowed for an extended cold soak to gently extract colour and flavour. A temperature-controlled wild fermentation followed, ensuring a steady, natural process that captured the true character of grape and site without the interference of cultured yeasts. After 21 days on skins, the wine was pressed and transferred to French oak barriques for natural malolactic fermentation. A full 24 months of barrel ageing has shaped a poised young wine with great longevity. Unfined. Unfiltered. Vegan.

TASTING NOTES

The vitality and exuberance of its aromas captivate well before the first sip. Intense ripe blackcurrant and plum, interwoven with Szechuan pepper, cloves, and a whisper of nutmeg. This powerhouse is remarkably poised, vibrant acidity, a deep core of dark fruit, and firm, fine-grained tannins deliver structure without austerity. Dark, brooding, and savoury, yet lifted by a refreshing brightness on the long finish. A wine built to evolve, gracefully mellowing with age.

James Suckling, 94/100!

"So transparent, showing flowers and perfumes as well as minerals on the nose. Watermelon too. The palate is firm and linear with a tight and vivid finish. Racy at the end.." Nov 10, 2024

TECHNICAL DATA

Variety	100% Zweigelt
Rootstock	3309
Vine Planted	2003
Soil shallow <45cm	From stony alluvium, well-drained with sandy, gravelly texture.
Planting density	High 5,500 vines/ha
Yield	2t/ha
Alcohol	14%
Residual Sugar	<0.1g/l
Ageing Potential	15 years
Small batch, bottles	956

FOOD MATCHING SUGGESTIONS

Great wines for flavourful food or charcuterie. An excellent match to pork belly or Rib-eye steak! The vibrant acidity cutting perfectly through even richer foods.



F. Herzog

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

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