



HANS HERZOG HANS FAMILY ESTATE

ARNEIS

Established in 1994, Herzog is an artisan family winery acclaimed throughout the world for growing handcrafted wines from a single vineyard with an unique microclimate. A 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 wine-making is purely natural, nothing is added or extracted, letting the stately wines speak for themselves.

VINTAGE 2024

Arneis, the prized white grape of Piedmont, thrives in the Roero region, where gravelly, sandy soils lend its wines remarkable minerality. Similarly, our Arneis flourishes in the mineral-rich soils beside the Wairau River, captivating enthusiasts worldwide. Hand-picked at an exceptionally low yield of around 600g per vine, due to cool flowering conditions, it showcases remarkable depth and complexity. The otherwise flawless growing season delivered pristine, perfectly ripened berries, resulting in an elegant, aromatic wine of exceptional character.

HANS' COMMENT

A brief cold soak to extract the essence from the skins before allowing the must to ferment naturally with wild yeast in a single 500L French oak puncheon. Regular lees stirring at the end of fermentation added complexity and depth. Staying true to my hands-on approach in the vineyard and hands-off philosophy in the winery, this small-batch wine was not cold stabilized, remained unfinned, and underwent only light filtration.

TASTING NOTES

Fresh yet textured, this wine opens with vibrant notes of lemon zest, white pear, and yellow plum, layered with delicate jasmine. The finish lingers with hints of quince and almonds, while the palate is bright, mineral-driven, and elegantly structured.

TECHNICAL DATA

Variety	100% Arneis
Rootstock	3309
Vines Planted	2004
Soil	Shallow (<45 cm) well-drained sandy, gravelly soil derived from stony alluvium.
Plant density	5,500 vines/ha
Yield	2.5t/ha
Alcohol	14.5%
Ageing Potential	8 years
Bottles Produced	609 bottles only

FOOD MATCHING SUGGESTIONS

The fresh yet textured profile of this Arneis pairs beautifully with a variety of dishes and serves as an ideal pre-dinner wine. Try it with grilled seafood such as scallops or prawns. Its vibrant citrus and floral notes also make it a perfect match for lightly spiced Asian cuisine. .



"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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