



HANS HERZOG



HANS

FAMILY ESTATE



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 2020

Cool, wet weather during flowering reduced the fruit set significantly. The rest of the growing season, however, was perfect, with a long Indian summer allowing the berries to ripen slowly, developing intense flavour and exceptional health. The Tempranillo was meticulously hand-harvested at an extraordinarily low yield of just 500 g per vine, far below even the most elite Spanish Gran Reserva producers. The pure, physiologically ripe fruit, resulting in a wine of remarkable concentration, finesse, and character.

HANS' COMMENT

Beautiful bunches were in the winery minutes after picking to be destemmed, leaving only the berries. The pure fruit underwent a long cold soak, gently extracting the compounds from skin and seeds. Fermentation began naturally, capturing the essence of the terroir, and was kept cool to allow prolonged extraction over several weeks. After gentle pressing, the wine matured for 36 months in used French oak barriques. With additional bottle aging, this Tempranillo achieves complexity and elegance on par with a top Spanish Reserva. No fining. No filtration. Purely natural.

TASTING NOTES

Deep, inky in the glass, this Tempranillo announces its intensity immediately. Ripe blackberries, bramble, and juicy dark plums are lifted by sweet cloves, violet, and a hint of black pepper. On the palate, velvety tannins and vibrant, savoury acidity carry the concentrated fruit across a long, seamless finish. Layers of dark berries, floral notes, and subtle spice add complexity, yet the wine remains balanced, precise, and pure, unmistakably Hans Herzog. With such exceptional concentration, this powerhouse promises years of evolution, rewarding patience with elegance, depth, and sheer presence.

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	1t/ha
Alcohol	14.9%
Residual Sugar	<1g/l
Ageing Potential	15+ years
Bottles Produced	525

FOOD MATCHING SUGGESTIONS

Therese's pan-seared duck breast (recipe on our website) is a match made in heaven, but this powerhouse Tempranillo is equally at home with a perfectly grilled steak or smoky barbecue.

"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.)

Connect with us | Facebook @hansherzogestate | Instagram @hans_herzogwine | YouTube Hans Herzog Estate
LinkedIn Hans Herzog Estate | Spotify Herzog's Wine Mood Playlists |

HANS HERZOG ESTATE | MARLBOROUGH | NEW ZEALAND | INFO@HERZOG.CO.NZ | WWW.HERZOG.CO.NZ