



HANS HERZOG



HANS
FAMILY ESTATE



Botrytis Riesling

Established in 1994, Herzog is an artisan family winery celebrated globally for producing handcrafted wines from their exceptional 'Grand Cru' organic vineyard. The vineyard's unique, diverse terroir allows Hans to pursue his passion for a wide range of grape varieties, each expressing its own character. His hands-on approach, immense vineyard work, and deliberately low yields set the standard for an outstanding range of wines that are intensely varietal and beautifully concentrated. Winemaking is non-interventionist and purely natural, nothing is added or extracted, allowing the wines to speak for themselves.

VINTAGE 2018

A long, dry growing season with exceptional sunshine ripened the Riesling to perfection, and January brought some of Marlborough's warmest temperatures on record. We harvested the grapes for this dessert wine over three late-May passes, beginning with the first botrytis-affected fruit and continuing only as noble rot developed, carefully avoiding grey rot. A portion of the grapes naturally shrivelled on the vine (Trockenbeerenauslese), adding further complexity to the blend. With a tiny yield of just 150g per vine, the labour required is immense and rarely economical, but the result is a rare sweet wine of extraordinary depth and purity, proof that true botrytis wines are only made when nature allows.

Crafting sweet wines is an art that balances nature's unpredictability with our pursuit of perfection. Over the years we've attempted this in several vintages, but many were lost, leaving only a select few, like the outstanding 2018, to produce a rare sweet wine of incredible depth and complexity. The most challenging wines are made naturally in the vineyard, where perfectly ripe grapes are left exposed, hoping for a long, dry autumn and gentle morning mist from the Wairau River to encourage noble rot. Late autumn rainfall, however, can turn noble rot into grey rot and ruin the fruit, so it remains, quite simply, a gamble.

HANS' COMMENT

The whole bunches were gently pressed and transferred straight into a single French puncheon for fermentation. With abundant residual sugar, fermentation was slow and took about two months. I then let the wine mature in the puncheon for a further seven months, allowing it to develop its full depth and character.

TASTING NOTES

A seductive dessert wine that reveals layers of sweetness with remarkable poise. The bouquet opens with honeyed aromas, ripe apricot, and stonefruit, lifted by a bright thread of orange zest. The palate is lush and concentrated, yet finely balanced by lively acidity, giving the wine a graceful structure rather than heaviness. There's a quiet intensity here, refined, not loud, with a finish that lingers long, leaving a lasting impression of depth and purity.

TECHNICAL DATA

Variety	100% Riesling
Rootstock	3309
vine age	14 years
Soil	Shallow (<45 cm) well drained alluvial deposits. Planted towards the river where the soil is mixed with clay, able to retain more moisture.
Plant density	6,000
Yield	150 g per vine
Alcohol	approx. 11.5%
Residual Sugar	approx. 180g/L
Ageing Potential	20+ years
Bottles produced	640 (one barrel)

FOOD MATCHING SUGGESTIONS

Duck liver terrine, blue cheeses, fruity desserts or simply indulge on its own.

"The Swiss couple make wonderful handmade reds and whites from an array of grapes, from Viognier to Nebbiolo."

Unfortunately, they are tiny production."

James Suckling

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