



HANS HERZOG



HANS
FAMILY ESTATE



Sauvignon Blanc

Established in 1994, we are an artisan family winery, proud to craft handcrafted wines exclusively from our exceptional 'Grand Cru' organic vineyard. Our unique, diverse terroir on the South Bank of the Wairau River allows Hans to follow his passion for many exciting grape varieties. With his hands-on approach, meticulous vineyard work, and deliberately low yields, we produce a range of stunning dry wines rich in varietal character. Our winemaking is purely natural, nothing is added or extracted, allowing the wines to speak for themselves.

VINTAGE 2021

In our sandy, gravelly soils, grapes soak up the sun by day and find solace in Marlborough's cool nights. The 2021 vintage, our smallest yet, is of exceptional quality. A cool spring limited fruit set, followed by a hot, dry summer that further reduced yields, resulting in an early harvest of intensely aromatic, concentrated grapes.

HANS' COMMENT

Gently destemmed with partly whole berries. Long, cold maceration to extract the flavours from the skins. After gentle pressing, the wine embarked upon a natural wild yeast fermentation to express its unique terroir in 500 litre French oak puncheons. The wine was left on its fine lees, and regularly stirred for exquisite silkiness, complexity and depth. After 22 months of maturation in the puncheons, this wine was bottled with no cold stabilization or fining and only light filtration to retain the beautiful aromas.

TASTING NOTES

Marlborough, yet a world apart, this Sauvignon Blanc rivals the finest Bordeaux Blancs. Full-bodied and poised, Sauvignon Blanc delivers vibrant aromatics and fresh acidity, while Sémillon adds body and silk. Ripe fruit sweetness of lychee, pineapple and honeydew melon is shaped by mineral tension from gravelly soils. Extended lees contact brings a seamless, silky texture, finishing with elegance, purity and quiet power.

TECHNICAL DATA

Variety	85% Sauvignon Blanc, 15% Semillon
Rootstock	RG
Vine Planted	1996 (and more grafted 2004)
Soil	Shallow (<45 cm). Well drained, sandy, gravelly soil. Developed from stony alluvium.
Plant density	5,500 vines/ha
Yield	1.5t/ha
Alcohol	14.5%
Ageing Potential	10 years
Bottles Produced	1715

FOOD MATCHING SUGGESTIONS

Delightful with all seafood, from oysters to white fish. Its ripe fruit sweetness and layered texture pairs beautifully with Asian-style dishes and white meats such as chicken or veal.

"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 (Internationally regarded as one of the world's most influential wine critics.)

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