

# CAVISTE

HANDPICKED SINCE 2003

## THE UNIQUE WINES OF HANS HERZOG MARLBOROUGH, NEW ZEALAND

### PRE-ARRIVAL OFFER



### HANS HERZOG

Anybody who has encountered the wines of Hans and Therese Herzog will be familiar with the atypical style set within the context of Marlborough. Their Sauvignon Blanc is not the zippy gooseberry laden expression of Sauvignon - rather, it is rich, dry, gentle and subdued, with layers of subtle savoury flavours. The Pinot Noir is not a luxury ripe mélange of raspberry and cherry vanilla spice. Instead it is akin to very classic old school Volnay from the Côte de Beaune. These wines are most certainly unique and carry a renown within the wine world, but need to be appreciated and understood. It has been a few years since they were last available in the UK so we are delighted at Caviste to reintroduce a number of their wines.

Hans and Therese left their native Switzerland in the mid 1990's where they had their own vineyard and Michelin starred restaurant in Zurich wine country. Having arrived in Marlborough they planted 11 hectares of vines bordering the Wairau River. Saying goodbye to their homeland meant abandoning their restaurant but with their Bistro and Gourmet Restaurant created one of the ultimate food and wine experiences in New Zealand.

The wines are certified organic, they are fermented at low temperature only using wild yeasts. Whites are barrel fermented in 500 litre oak puncheons while the reds are aged for 12 to 30 months in 225 litre French oak barriques. Gentle pressing of the grapes is via a 1964 pneumatic Willmes press. In their own words Herzog wines are '*complex, structured, committed food wines - the way there were intended: sharing among friends, with fine food, in beautiful surroundings*' – making reference to their unique restaurant on the edge of the vines.

Caviste has taken the majority of the shipment that arrives in the UK in the third week of October that includes eight of their classic wines. We are delighted to present to you this **PRE-ARRIVAL OFFER** where the 6 bottle case prices represent a **discount of 15%** off the list bottle price.

**ALL PRICES INCLUDE DUTY, VAT, SHIPMENT & HOME DELIVERY**

	LIST BOTTLE PRICE	PRE-ARRIVAL PRICE
<b>HANS HERZOG SAUVIGNON BLANC 'SUR LIE' 2018</b>	<b>£33/BOTTLE</b>	<b>£168 PER 6 BOTTLES</b>
<i>After gentle pressing the wine (with 10% Semillon) was transferred to 500 litre French puncheons (30% new) where the wild yeast fermentation started and continued to complete dryness. Left on the lees and given regular stirrings the wine was bottled after 15 months. On the palate this is not typical Marlborough Sauvignon. It is rich and textured with layers of flavour that include tangerine peel, dried apricot and light white pepper notes. Think Graves/Pessac-Léognan but with additional complexity.</i>		

<b>HANS HERZOG CHARDONNAY 2018</b>	<b>£35/BOTTLE</b>	<b>£179 PER 6 BOTTLES</b>
<i>Fermented under natural yeast in 500 litre French oak puncheons (50% new) to full dryness the left in the barrel for 18 months with regular stirrings. Think part Puligny/part Sonoma Coast. Not oaky on the palate just broad complex notes of lightly salted butter, papaya and melon but with stone notes rather than tropical. A substantial wine that is certainly comfortable for another three years of ageing.</i>		

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## HANS HERZOG VIOGNIER 2017

LIST BOTTLE PRICE  
£35/BOTTLE

PRE-ARRIVAL PRICE  
£179 PER 6 BOTTLES

*This is not a Viognier apricot bomb. Think Northern Rhône but the flavours are more extended than a straight Viognier. Tasted blind you would think there were elements of Marsanne and Roussanne with both deep savoury notes and hints of lifted tropical. There are notes of honeysuckle and white flower alongside the gentle white fruit flavours. Some regard this wine as the flagship white of Herzog range.*

## HANS HERZOG PINOT GRIS 2018

£32/BOTTLE

£163 PER 6 BOTTLES

*While fermented through to dryness the wine is luscious and ripe on the nose. Only 20% of the wine went into French oak puncheons, retaining a freshness and vivacity to the wine. Being left on the 'Gris' skins the wine has the most appealing blush colour which gives some delicate tannins into the wine. Glorious textures, fuchsia aroma and would probably be really good alongside some tender pork.*

## HANS HERZOG PINOT NOIR 2014

£38/BOTTLE

£183 PER 6 BOTTLES

*This is perhaps the most Old-World style Pinot Noir south of the Equator. I thought I was drinking Domaine de Montille 1er Cru Volnay yet with additional layers of complexity. If you want your Kiwi Pinot Noir cherry bomb, don't buy this wine. This is a food wine that will evolve even further. Gentle pressing, wild yeast fermentation, no filtration, full malolactic, French oak barriques (30% new) for 18 months. I write these notes while grouse is in season. I cannot think of a more perfect partner, though by the time the wine arrives there won't be many more weeks left to enjoy fresh grouse. So we suggest our customers should just enjoy with venison cooked with juniper and a spoonful of redcurrant sauce.*

## HANS HERZOG MONTEPULCIANO 2016

£39/BOTTLE

£199 PER 6 BOTTLES

*A big dark wine with dense raspberry and sour cherry fruit to match with grippy tannins, yet all in balance. Montepulciano is the last variety to be picked in late April. Yields are miserly and the fruit is left to cold soak to extract colour and tannins. After gentle pressing the wine is French oak barriques and puncheons (30% new) for 24 months. Dark cherries, damsons, brittle chocolate and spice with a keen acidity and dense tannins. Yes, you can decant and enjoy now but this is a wine for the long haul.*

## HANS HERZOG SPIRIT OF MARLBOROUGH MERLOT/CABERNET 2015 £42/BOTTLE £214 PER 6 BOTTLES

*Another of Hans's wines that should belong to a classic European region. This is the ultimate Graves red from New Zealand though, with Cabernet Franc rather than Cabernet Sauvignon, the wine has a tilt towards Saint Emilion especially since the soils are sand and gravel. 30 months in French oak and bottled without filtration. If kept for another 5 years sediment will start to form in bottle. The wine is dry with subtle spices and herbs underpinning the dark currant and damson fruit. Regarded by some as the signature red.*

## HANS HERZOG ZWEIGELT 2016

£35/BOTTLE

£179 PER 6 BOTTLES

*Zweigelt has its origins in Austria as a cross of two native varieties but is now the widest planted grape variety in Austria, popular for its soft forward fruit driven style but combines with a very deep dark cherry colour. Transposed to Marlborough, New Zealand, the wine retains the Black Forest Gateaux appeal with notes of cocoa and cherry yet with enormous depth and resonance from 18 months in French oak (40% new). Perhaps the most accessible to the four Hans Herzog red wines, but this wine is not a fading lily – it is another elegant beast that will evolve for another 3 to 5 years. Compelling and beautiful.*

## THE HANS HERZOG EIGHT BOTTLE COLLECTION

£260 PER 8 BOTTLES

*Representing over 10% discount off the list price you can explore and savour all the Hans Herzog wines on this rare shipment.*

Please email your request to [wine@caviste.co.uk](mailto:wine@caviste.co.uk) – or to [markbedford@caviste.co.uk](mailto:markbedford@caviste.co.uk)

Full payment of the invoice guarantees your order at these special pre-arrival prices