



# HANS HERZOG

We are delighted that you have chosen to join us at our Estate's Restaurant. The Menu features a series of smaller, creative dishes showcasing the seasonal bounty of our region. Our Sommeliers paired each dish with one of Hans' iconic handcrafted, organic single vineyard wines. Please sit back, relax and enjoy being spoiled by our lovely team.

*Therese & Hans Herzog*

## DEGUSTATION MENU



### STORM SHELL

TOBIKO | GUACAMOLE | LEMONGRASS



### RAVIOLI

BEEF CONFIT | BASIL | CARROTS



### PERFECT EGG

KUMARA | CORIANDER | PEANUT



### JOHN DORY

ROASTED TOMATOES | KALAMATA OLIVES | CORIANDER

### LAMB SADDLE

EGGPLANT CAVIAR | ZUCCHINI | BURNT LEMON



### CHEESE PLATTER



### BANANA & SHIITAKE

VANILLA | CARAMEL | GINGER BREAD



7 COURSE DEGUSTATION \$155 | WINE MATCH + \$98\*

6 COURSE DEGUSTATION \$142 | WINE MATCH + \$86\*

5 COURSE DEGUSTATION \$125 | WINE MATCH + \$75\*  
(TWO STARTERS, CHOSE FROM FISH OR MEAT MAIN, CHEESE, DESSERT)

3 COURSE MENU OPTION \$94 | WINE MATCH + \$46\*  
(ONE STARTER, CHOSE FISH OR MEAT MAIN, CHEESE OR DESSERT)

\*GLASSES ARE 100ML UNLESS OTHERWISE SPECIFIED  
COFFEE AND LEAF TEA \$7



# HANS HERZOG

## WINE PAIRING

By our sommeliers

Hans' famed handcrafted wines have stolen the hearts of wine lovers all over the world but it is only at our Estate that you can purchase the entire collection of his rare single vineyard wines. We offer worldwide delivery and our Sommeliers are happy to provide you with a price list.



### SAUVIGNON BLANC 'SUR LIE' 2016

Reminiscent of a great Sancerre, this is not your typical Marlborough Savvy! Pure and elegant with creamy aromas of honeyed grapefruit and crisp pineapple, this wine is barrel aged for 12 months offering a striking texture and a strong backbone of fine acidity.



### PINOT GRIS 2017

In a class of its own. Famous for its subtle touch of pink this classy wine is full-bodied yet dry, silky and elegant. Subtle flavours of quince and Williams' pear. Physiologically ripe and perfectly healthy berries allow for a cold maceration to extract the wonderful flavours and dark colour of the skin which are carried through to the glass. Pure pleasure.

Food match: A perfect all-rounder to match with anything.



### VIOGNIER 2017

Declared as one of the 'World's Greatest Wines' - a true firework of flavours! Heady with 'off-the-charts' aromas of apricot, exotic fruit rich, creamy aromas and flavours of apricot, peach and tropical flowers. 18 month matured in 500lt French puncheon.



### CHARDONNAY 2016

The epitome of elegance and a true wine-maker's wine. Defined by concentrated ripe fruit flavours and an elegant structure, rich texture and great complexity. Gentle pressing succeeds a few days of skin maceration. A long wild yeast fermentation ensues in 500 litre oak puncheons progressing unhurriedly to the malolactic fermentation. The wine is left to age on its fine lees, with regular stirring, for about 18 months. This Burgundian-like treasure is vibrant and charming in its youth but seriously delicious with a few years of bottle age.



### PINOT NOIR 2013

Vibrant and alluring, exceptionally complex and concentrated with powerful flavours of red berries. The earthy character, embraced by beautiful acidity and strikingly ripe tannins are testament to Hans' 50 years of Pinot experience and truly expressive of the estate's outstanding and diverse terroir. The grapes were given a few days to cold-soak followed by a natural wild yeast ferment. The wine spent 24 days on skins before being pressed and transferred into French barriques for a malolactic fermentation and given time to mature for 18 months. Declared New Zealand's best Pinot by French wine critic Michel Bettane.



### 'SPIRIT OF MARLBOROUGH' MERLOT CABERNET BLEND 2014

Luxury in a bottle! Like a true Pomerol, lavishly rich yet elegant and velvety with dark chocolate undertones. No costs have been spared and like a first growth Bordeaux, our 'Spirit' has years of barrel and bottle ageing for you to savour now or over the next decade.



### BOTRYTIS RIESLING 2017 (50ML)

Handpicked in three passages at the end of May selecting only the berries affected by noble rot. The necessity for selective harvesting enables us to pick grapes at the optimum point of botrytis infection, crucial to the quality and purity of the wine. The tiny yield of 150g grapes per vine (normally 1kg for a dry Riesling) has been allowed to ferment for several months in an used oak puncheon.

