



# HANS HERZOG

We are delighted that you have chosen to join us at our Estate's Gourmet Restaurant. Our Menu features a series of smaller, creative dishes showcasing the seasonal bounty of our region. Our Sommeliers paired each dish either with one of Hans' iconic handcrafted, single vineyard wines or something interesting from our extensive International wine list. Sit back, relax and enjoy being spoiled by our lovely team.

*Therese & Hans Herzog*

## DEGUSTATION MENU

### MT. COOK SALMON

LEMON | SAFFRON



### SOUNDS GOAT CURD

LEEK | ROQUETTE



### CHICKEN LIVER PARFAIT

ESTATE CHESTNUTS | CHAMPIGNON



### CATCH OF THE SOUNDS

KOHLRABI | RADISH | KALE



### WAKANUI BEEF FILLET

CELERIAC | BEETROOT



### 'CHEESE ON WHEELS'



### ESTATE PEAR

YOGHURT | CARAMEL



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

5 COURSE MENU OPTION \$125 | WINE MATCH + \$75\*  
(TWO STARTERS FROM THE FIRST THREE DISHES AND MAIN, CHEESE, DESSERT)

3 COURSE MENU OPTION \$94 | WINE MATCH + \$46\*  
(ONE STARTER FROM THE FIRST THREE DISHES, MAIN, CHEESE OR DESSERT)

\*GLASSES ARE 100ML UNLESS OTHERWISE SPECIFIED

COFFEE AND LEAF TEA ARE SERVED WITH PETIT FOURS \$7  
A WONDERFUL SELECTION OF DIGESTIFS AND CUBAN CIGARS ARE AVAILABLE



# HANS HERZOG

## WINE PAIRING

By Sommelier Pierre

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. Physiologically ripe and perfectly healthy berries allowed for an extended cold maceration to extract the wonderful flavours and dark colour of the skin which are carried through to the glass.



### PINOT NOIR 2013

A vibrant and alluring Pinot, 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' 40 years of Pinot experience and truly expressive of the estate's outstanding terroir. Declared New Zealand's best Pinot by French wine critic Michel Bettane.



### MISTRAL 2015

The rare and difficulty to grow Rhone varieties Roussanne & Marsanne provide the exuberant Viognier with depth and richness and more subtlety. A wine enchanted by flavours and aromas like a hot summer walk through a Mediterranean herb garden. The creamy mouth filling texture is followed by a long lasting and spicy finish.



### ZWEIGELT 2015

Austria's most popular red variety, exotic and deep purple in colour, with wonderful aromas of juicy ripe plums, black cherries, blackcurrants and Marzipan with spicy undertones. Highly complex, something truly spectacular!



### 'SPIRIT OF MARLBOROUGH' MERLOT CABERNET BLEND 2013

Luxury in a bottle! Like a true Pomerol, lavishly rich yet elegant and velvety with dark chocolaty 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.

