



HANS HERZOG



HANS

FAMILY ESTATE



Viognier

Established in 1994, Herzog, an artisan family winery is acclaimed throughout the world for growing handcrafted wines exclusively from their exceptional 'Grand Cru' organic vineyard. Its unique diverse terroir on the right Bank of the mighty Wairau River allows Hans to indulge his passion for many exciting grape varieties. His 'hands on' approach, immense vineyard work and almost uneconomically low yields set the bar for his outstanding range of stunning wines rich in varietal character. His winemaking is non-interventional and purely natural, nothing is added or extracted, letting the exceptional wines speak for themselves.

VINTAGE 2021

Viognier is a notoriously temperamental grape variety, prone to unpredictable yields. It should only be harvested when fully ripe, achieving physiological ripeness to unlock its stunning aromas. Picking too early results in underdeveloped flavours, while late harvesting or hot climates can yield oily wines lacking in perfume. Cultivated in our warm sandy soils, complemented by cool Marlborough nights, our Viognier expresses its full potential, showcasing intoxicating aromatics. The 2021 vintage, though one of our smallest, is of exceptional quality. Cooler spring days led to poor fruit set, while a hot, dry summer reduced yields further. This resulted in an early harvest of grapes with vivid aromas and flavours.

HANS' COMMENT

The destemmed and partly crushed berries invited for an extended skins maceration to extract the dazzling flavours. Then gently pressed and transferred into 500 litre French oak puncheons for a natural (wild yeast) fermentation to express its terroir and sense of place. Its fine lees has been stirred during the first six months, assisting to its remarkable silkiness, complexity and depth. The young wine enjoyed 22 months in the puncheons to mature and flourish to a nectar of great enjoyment. No cold stabilization. Unfined and only lightly filtrated to retain the amazing aromas. Naturally beautiful...

TASTING NOTES

Few wines are as expressive as our fully matured Viognier. This deep, bold, and intense yet elegant wine makes a statement. Its luxurious bouquet combines quince, apricot, and white peach with the delicate fragrance of honeysuckle and Mediterranean herbs. Each sip transports you to a paradise of exotic fruits, grounded by precise structure, invigorating minerality, and irresistible freshness. Despite its full-bodied nature, the wine shows energy and vibrancy, leaving a lingering impression of slight salinity that invites you to savor every moment. (July 2024)

TECHNICAL DATA

Variety	100% Viognier
Rootstock	101-14, RG
Vine Planted	1996 (25 years old vines)
Soil	Shallow <45 cm, well drained sandy soil, developed from stony alluvium.
Plant density	5,500 vines/ha
Yield	1.8t/ha
Alcohol	14.5%
Residual Sugar	1.87g/l
Ageing Potential	8 years, most flavourful in its youth
Bottles Produced	1,930

FOOD MATCHING SUGGESTIONS

This bold wine with its heady aromas loves flavourful dishes. Try with a Ceviche or Asian flavoured cuisine. Perfect with any seafood and white meat (chicken, veal etc.).

Proudly included in Michel Bettane's International wine bestseller
"THE WORLD'S GREATEST WINES"

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