



# HANS HERZOG HANS FAMILY ESTATE

## PINOT GRIS

Established in 1994, Herzog is an artisan family winery acclaimed throughout the world for growing handcrafted wines from a single vineyard with an unique microclimate. A diverse terroir 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 purely natural, nothing is added or extracted, letting the stately wines speak for themselves.

### VINTAGE 2020

2020 showed of with another perfect growing season including a long Indian summer to hand-pick healthy and intensely flavourful berries for our Viognier to weave its magic spell.

### HANS' COMMENT

Hand-picked and destemmed, the grapes underwent extended skin maceration, giving the wine its beautiful pinkish hue. Fermented naturally with wild yeast, leaving no residual sugar. Half the wine aged for 18 months in French oak puncheons with lees stirring for silkiness and depth, while the other half remained in tank under the same careful treatment. Unfined and lightly filtered, preserving the purity of this dry Pinot Gris.

### TASTING NOTES

From one of New Zealand's pioneers of Pinot Gris, the 2020 vintage offers opulent aromas of apricots and peaches that leap from the glass. Vivaciously mouth-filling, with invigorating acidity that drives through, highlighting the wonderfully ripe fruit. The extended lees contact contributes to a silky texture and added complexity. A beautiful, long, and uplifting finish marks this dry Pinot Gris.

### TECHNICAL DATA

Variety	100% Pinot Gris
Rootstock	RG, 101-14
Vine Planted	1996
Soil	Shallow (<45 cm) well drained sandy, gravelly soil developed from stony alluvium.
Plant density	5,500 vines/ha
Yield	2.5t/ha
Alcohol	13.5%
Residual Sugar	<0.1g/l
Ageing Potential	10 years
Bottles produced	1,330

### FOOD MATCHING SUGGESTIONS

Our dry yet full-bodied Pinot Gris is exceptionally food-friendly. Enjoy with pan-fried white fish, sashimi, vibrant seafood, or delicately spiced Asian dishes.



**"The Swiss couple make wonderful handmade reds and whites from an array of grapes, from Viognier to Nebbiolo. In fact, the barrel of Nebbiolo they make is like something from the best of Barolo. Unfortunately, they are tiny production."**

James Suckling, October 2022 (Suckling is internationally regarded as one of the world's most influential wine critics.)

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