

**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 2022 - 94/100 points by James Suckling!

Viognier is a famously exacting variety, rewarding patience and precision. It demands full physiological ripeness to reveal its true character: heady aromatics, depth and poise. Picked too early, it remains mute; pushed too far, it risks heaviness and loss of perfume. Grown in our warm, sandy soils and tempered by cool nights, the variety finds its natural equilibrium. The warm, dry season, carried through by a long Indian summer, allowed the fruit to ripen unhurriedly, yielding intensely concentrated yet vibrant berries, a Viognier that is fragrant, refined and quietly powerful.

### HANS' COMMENT

The destemmed, partly crushed berries lingered on their skins for an extended maceration, drawing out Viognier's dazzling aromatics. Gently pressed, the juice was transferred to 500-litre French oak puncheons for a natural wild-yeast fermentation, faithfully expressing its terroir. Stirring the fine lees over the first six months built silkiness, complexity and depth. The wine then matured for 20 months in puncheons (30% new), emerging generous and quietly intense. Unfined, lightly filtered and without cold stabilisation, it preserves purity and aromatic expression, naturally beautiful.

### TASTING NOTES

A bold yet poised expression of the variety. The floral nose opens with quince, apricot and white peach, lifted by honeysuckle and a whisper of Mediterranean herbs. The palate is generous but finely drawn, layered with exotic fruit, precise structure and refreshing minerality. Full-bodied yet vibrant, it leaves a lasting impression that quietly invites another sip. (Jan 2026)

### TECHNICAL DATA

Variety	100% Viognier
Rootstock	101-14, RG
Vine Planted	1996 (26 years old vines)
Soil	Shallow <45 cm, well drained sandy soil, developed from stony alluvium.
Plant density	5,500 vines/ha
Yield	1.5t/ha
Alcohol	14.5%
Ageing Potential	8 years, most flavourful in its youth
Bottles Produced	1,532 (127 cases only)

### FOOD MATCHING SUGGESTIONS

This bold, aromatic wine pairs beautifully with flavourful dishes: ceviche, Asian cuisine, seafood and white meats such as chicken or veal.



*"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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