



HANS HERZOG



HANS  
FAMILY ESTATE



*F. Herzog*

## Gewürztraminer

Herzog, established in 1994, is an artisan family winery acclaimed throughout the world for growing handcrafted wines exclusively from their exceptional 'Grand Cru' organic vineyard. Its unique diverse terroir allows Hans to indulge his passion to grow 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 exceptional wines speak for themselves.

### VINTAGE 2022

A warm, dry season, extended by a long Indian summer, allowed slow ripening, producing intensely concentrated yet vibrant berries for an extraordinary wine.

### HANS' COMMENT

The tiny vintage of pure luscious grapes was gently destemmed and left for a day on skin maceration to extract the superb flavours. Carefully pressed into a small stainless steel tank for a natural, wild fermentation. Left on its fine lees to mature and flourish for 24 months. Unfined (vegan) and only lightly filtered to retain all the goodness. No cold stabilization.

### TASTING NOTES

Not sweet, but beautifully ripe, this dry Gewürztraminer is perfumed with lychees and rose petals. Floral and seductive, the aromas float above a silky texture, while rich palate depth and layered complexity lead to a balanced, elegant finish. Long, fresh and gently dry.

### TECHNICAL DATA

Variety	100% Gewürztraminer
Clones	Grafted from over 40 year old vines
Rootstock	Schwarzmann Rua 1
Vine age	Planted 1996, 24 years
Soil	Shallow (<45 cm) well drained sandy and gravelly soil, developed from stony alluvium.
Plant density	5,500 vines/ha
Alcohol	13.5%
Ageing Potential	10+ (if kept at constant temperature under 14 degrees Celsius)
Small batch	only 640 bottles crafted

### FOOD MATCHING SUGGESTIONS

A big fan of Chef Ottolenghi, Therese reaches for this dry, aromatic Gewürztraminer for many of his inspired dishes. It pairs beautifully with Asian and Middle Eastern cuisine.

*"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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