



HANS HERZOG

HANS FAMILY ESTATE



His name is on the bottle.
His story is in it.

Pinot Noir

Established in 1994, Herzog is an artisan family winery celebrated worldwide for producing handcrafted wines exclusively from our exceptional organic vineyard. The vineyard's unique, diverse terroir allows Hans to explore a wide array of grape varieties. His hands-on approach, meticulous vineyard work, and deliberately low yields set the standard for an extraordinary range of wines, each bursting with varietal character. Winemaking is entirely natural and non-interventional, nothing is added or extracted, allowing the wines to express themselves fully, with clarity, purity, and authenticity.

VINTAGE 2023

The 2023 growing season progressed smoothly, with ideal conditions throughout. A warm, dry spell gave way to a long Indian summer, nurturing berries of intense concentration while preserving vibrant freshness. Hand-picked at perfect ripeness, the fruit has yielded a Pinot Noir of remarkable depth, purity, and character.

HANS' COMMENT

The pristine fruit was destemmed, with 80% retained as whole berries, and underwent several days of cold soak under dry ice to prevent oxidation and encourage spontaneous fermentation. This gentle approach enhances colour, aromatic purity, and supple tannins, shaping a silky texture. Fermentation proceeded slowly and naturally with indigenous yeasts, without cultured additions, allowing the vineyard's character to emerge with clarity. After 21 days on skins, the wine was gently pressed into French Allier barriques for natural malolactic fermentation. Aged for 24 months in barrique, it is a wine built for the cellar. Unfined and unfiltered (vegan), preserving its full integrity and purity.

TASTING NOTES

The 2023 Pinot Noir is intensely aromatic, revealing layers of red berries, cherry, violet, and warm spice. The palate is rich yet poised, with supple tannins balanced by fine, savoury acidity. Subtle oak is seamlessly integrated, lending gentle structure and nuance without overshadowing the fruit. Complex and harmonious, it flows to a long, composed finish with excellent ageing potential.

TECHNICAL DATA

Variety	100% Pinot Noir (Clones - UDC6; Dijon 667, 777; Swiss 10/5)
Rootstock	3309 / SO4 / Riparia Gloire
Vines planted	1996
Planting density	Close planted at 5,500 vines / ha
Soil	Shallow (<45 cm) well drained, gravelly soil with clay-sand.
Yield	2t/ha
Alcohol	13.5%
Ageing Potential	10+ years
Small batch	1877 bottles

FOOD MATCHING SUGGESTIONS

Dry and elegant, our Pinot pairs effortlessly with food. There's love for it with pan-seared Canterbury duck, a truly heavenly combination.

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