

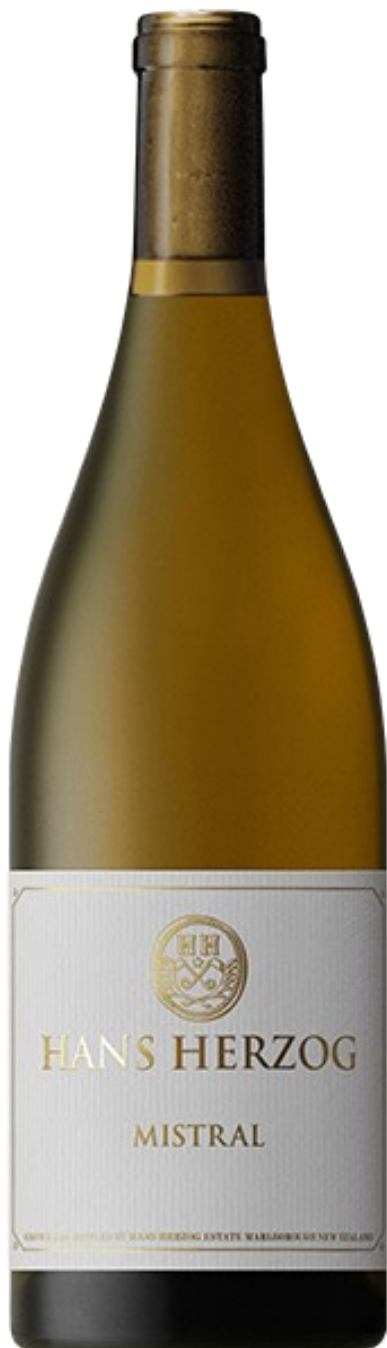


HANS HERZOG



HANS

FAMILY ESTATE



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

Mistral (Marsanne, Viognier, Roussanne)

Since 1994, our artisan family winery has earned global acclaim for crafting handcrafted wines from our single, organic vineyard blessed with a unique microclimate. With a diverse terroir as our canvas, Hans passionately explores exciting grape varieties. Through a 'hands-on' approach and unwavering vineyard care, we aim for low yields, resulting in wines bursting with varietal character. Our winemaking philosophy is simple: nothing added, nothing extracted, just authentic, excellent wines that speak for themselves.

VINTAGE 2021

While our grapes thrive in Marlborough's cool nights and sun-drenched days, the name pays homage to the Mistral wind of France, the homeland of these noble Rhône grape varieties. This brisk wind, cooling Rhône Valley vineyards, preserves grape acidity during scorching summers. In our sandy, gravelly soils, grapes soak up the sun by day and find solace in the cool nights of the growing season. The 2021 vintage, though one of our smallest, is of exceptional quality. A cool spring led to poor fruit set, and a hot, dry summer further reduced yields. This resulted in an early harvest of intensely aromatic and concentrated grapes.

HANS' COMMENT

The pristine fruit underwent cold maceration (skin contact) to extract complex compounds from the flesh, pulp, skins, and seeds, enhancing aromatic intensity, texture, and colour. The must of the Marsanne and Roussanne underwent a long, cool wild yeast co-fermentation, maturing in a single 500L French oak puncheon on fine lees for 18 months. The Viognier, fermented separately with the same natural approach, also aged in a puncheon for 18 months before blending. No fining (Vegan), no cold stabilization, and only coarse filtration to maintain purity and vibrancy.

TASTING NOTES

This bold Rhône-inspired blend captivates with aromas of quince, apricot, and honeycomb, interwoven with delicate florals and wild Mediterranean herbs that evoke the fragrant landscapes of Provence. The wine's minerality accentuates its exuberant fruit intensity, reminiscent of the famed Hermitage Blanc wines. Viognier lends decadent aromatic richness, Roussanne provides structure and depth, and Marsanne contributes texture and aging potential. This harmonious trio creates a powerhouse white with remarkable weight and complexity, culminating in a silky, lingering finish with a subtle spiciness. Vibrant acidity imparts freshness and longevity. (*Team Tasting Feb 2025*).

TECHNICAL DATA

Variety	60% Marsanne, 20% Viognier, 20% Roussanne
Vines Planted	Viognier 1996, Marsanne & Roussanne 2007
Soil	Shallow (<45 cm) well drained sandy and gravelly soil, developed from stony alluvium.
Plant Density	5,500 vines/ha
Yield	2t/ha
Alcohol	14%
Residual Sugar	<0.1 g/l
Ageing Potential	10 years
Bottles Produced	940

FOOD MATCHING SUGGESTIONS

This versatile wine pairs beautifully with dishes that complement its texture and aromatic complexity. Enjoy with lobster in saffron butter, roasted poultry with creamy sauces, or a fragrant tagine with almonds and apricots. A delight with aged cheeses like Comté or a classic French Beaufort. Hans suggests that it's equally delightful to enjoy a glass on its own to unwind -no food required.

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



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