



HANS HERZOG



HANS
FAMILY ESTATE



'Terrific Rhone Blend!' James Suckling

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 2022

The name Mistral pays homage to the cool wind that sweeps through the Rhône Valley, preserving freshness during hot summers. In Marlborough, nature provides an even finer balance: warm, sun-drenched days build concentration, while cool nights slow ripening and lock in acidity. Grown on free-draining gravel and sandy soils, the 2022 season unfolded warm and dry with a long Indian summer, allowing these sun-loving varieties to reach full maturity without losing energy. The result is a powerful wine with lift, precision and effortless flow.

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 20 months. The Viognier, fermented separately with the same natural approach, also aged in a puncheon for 20 months before blending. No fining (Vegan), no cold stabilization and only coarse filtration to maintain purity and vibrancy.

TASTING NOTES

A true Rhône-style blockbuster, opulent yet effortlessly drinkable. Aromas of honeyed quince, lemon verbena and Mediterranean herbs lead into a rich, layered palate with a silky, mouth-filling flow. Marsanne provides finesse and depth, Viognier adds aromatic power and opulence, while Roussanne anchors structure and length. The result is a powerful yet beautifully balanced white, rich in texture and complexity, finishing long, silky, and subtly spiced.

TECHNICAL DATA

Variety	60% Marsanne, 30% Viognier, 10% 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 Rhône-style white shines with dishes that echo its richness and aromatic depth. Think rich seafood, roasted poultry, or a fragrant tagine with almonds and apricots, as well as subtly spiced Asian cuisine. It also pairs beautifully with aged cheeses like Comté or Beaufort. Or simply enjoy a glass on its own, Hans recommends it as a perfect moment to unwind, no food required.



A. Herzog

"The Swiss couple make wonderful handmade reds and whites from an array of grapes, from Viognier to Nebbiolo. Unfortunately, they are tiny production."

James Suckling, (one of the world's most influential wine critics.)

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