



HANS HERZOG

MARLBOROUGH, NEW ZEALAND



Hans Family Estate is a family owned New Zealand winery and restaurant, supported by a unique team of individuals who all share the same values: a passion for wine and food, commitment to excellence and quality, and a love for the great New Zealand environment.

As the name suggests, Hans Herzog's roots lie in Switzerland where the family has grown wine since 1630. There Hans and Therese owned the successful 'Taggenberg' vineyard and restaurant in the Zurich wine country.

Looking for a new challenge, in the mid 1990's they planted an 11 hectare vineyard bordering the Wairau River here in Marlborough and later moved the winery and Michelin-starred restaurant.

Here Hans has adopted an experimentalist stance, cultivating an eclectic array of varieties, including Arneis, Barbera, Tempranillo and Zweigelt - as well as the more traditional Sauvignon Blanc, Pinot Noir and Chardonnay. The organically-managed vineyard benefits from a warm, dry microclimate and Hans ferments at cool temperatures using wild yeasts, the white wines barrel-fermented in 500 litre oak puncheons, the reds aged for 12-30 months in French oak barriques, creating wines rich in varietal character.

The boutique estate and restaurant is now widely acclaimed as one of the best in New Zealand.



HANS FAMILY ESTATE

SAUVIGNON BLANC ,sur lie' 2014

Only 250 cases are made each year. Hand-picked from our 14 year old, low yielding vines at a low yield of 750g per vine. An ideal growing season with a beautiful warm summer. From 19 year old vines at perfect physiological ripeness.

Varietal: Sauvignon Blanc

Winery:	Hans Family Estate	Wine region:	Marlborough, NZ
Winemaker:	Hans Herzog	Alcohol:	14%
Residual sugar:	<1g/l	Cellaring potential	2022+
Closure:	Cork		

Tasting Note

A taste bud sensation! Fresh pineapple, gooseberries, thyme and lemon zest aromas entwine with a cleansing palette of passionfruit, melon and the balanced minerality of crisp green apple. Graceful, elegant and mouthwatering with refreshing acidity and a strong mineral backbone.

Winemaking

Beautiful fruit flavours and elegance are conveyed through careful handling of these wonderful grapes. A cold maceration allowed to extract the flavours and aromas of the beautiful healthy fruit. The natural fermentation in 500lt French oak puncheons was followed by regular lees stirring. The secondary malolactic fermentation and further 15 months of ageing on its fine lees shows in the silkiness of the wines. No fining and only light filtration.



HANS FAMILY ESTATE

ARNEIS 2014

This is the main white grape variety from Piedmont, but very exotic in New Zealand. The Arneis grapes were picked at a very low yield of less than 1kg per vine after a hot summer, producing ripe fruit.

Varietal: Arneis

Winery:	Hans Family Estate	Wine region:	Marlborough, NZ
Winemaker:	Hans Herzog	Alcohol:	13.5%
Residual sugar:	>1g/l	Winemaking:	8 mths in oak
Closure:	Cork	Cellaring potential	2018+

Tasting Note

An expressive and aromatic summer wine bursting with notes of tropical fruit, pear and lemon skin. Supported by a strong mineral backbone the palate explodes with crisp flavours of Williams pear, stonefruits and savoury undertones. Refreshing with a crisp finish which resonates endlessly. If you favour the primary fruit aromas and beautiful fragrance we suggest drinking this wine in its youth!

Winery

Established in 1994, Herzog is a boutique family winery acclaimed throughout the world for growing handcrafted 'old world' style wines from the exceptional 'Grand Cru' organic vineyard. This unique terroir allows Hans to indulge his passion for many exciting grape varieties.

His 'hands on' approach and almost uneconomically low yields sets the bar for his outstanding range of stunning wines rich in varietal character. His winemaking is traditional, non-interventional and purely natural – nothing is added or extracted – letting the exceptional wines that have been worked so hard for in the vineyard speak for themselves.



HANS FAMILY ESTATE

Viognier 2014

Declared as one of the 'World's Greatest Wines' .
The Viognier grapes were hand-picked at a tiny low yield of only 500g per vine and only 250 cases are produced each year.

Varietal: Viognier

Winery:	Hans Family Estate	Wine region:	Marlborough, NZ
Winemaker:	Hans Herzog	Alcohol:	13%
Residual sugar:	<1g/l	Cellaring potential	2019
Closure:	Cork		

Tasting Note

An expressive olfactory symphony of elderflower, ripe peaches and other exotic stonefruits complemented perfectly by notes of spiced honey. An elegant, refreshing wine of significant weight and texture, well balanced by fantastic acidity providing a wonderful long finish.

Winemaking

Gentle grape pressing was followed by a natural yeast fermentation in French oak puncheons (500lt). Half of the young wine went through a secondary fermentation with its lees regularly stirred. Aged for 18 months in the same barrels before bottling.



HANS FAMILY ESTATE

MISTRAL 2014

This 'Homage' to the wind of the French Rhone Valley shows off as a powerful blend of 3 different grapes growing on the hottest block of pure gravel and sand on our vineyard.

Varietal: 60% Viognier, 20% Roussanne & Marsanne

Winery:	Hans Family Estate	Wine region:	Marlborough, NZ
Winemaker:	Hans Herzog	Alcohol:	14%
Residual sugar:	<1g/l	Cellaring potential up to	2024
Closure:	Cork		

Tasting Note

Lose yourself in the delightful bouquet for elderflower, caramelised pear and apricot enveloped by honeysuckle, almond and cinnamon. A complex blend married with magnificent depth and richness is followed by a long lasting and spicy finish.

Winemaking

Following traditional French methods of Hermitage, Hans Herzog let the must go through four weeks of cool and wild fermentation in the same puncheon where it continued to age for the next 18 months on its fine lees. To maintain its purity and flavours this wine is not fined and only lightly filtered.



HANS FAMILY ESTATE

PINOT GRIS 2015

Only 250 cases are produced each year. Hand picked at 500grams per vine

Varietal: Pinot Gris

Winery:	Hans Family Estate	Wine region:	Marlborough, NZ
Winemaker:	Hans Herzog	Alcohol:	14%
Residual sugar:	<1 g/l	Cellaring potential	2020
Closure:	Cork		

Tasting Note Positively not your ordinary Pinot Gris! Full-bodied, unveiling layers of concentrated pink grapefruit and ripe peach flavours- magic! A mutation of Pinot Noir, Pinot Gris produces soft, lightly perfumed wine with more substance and colour than most whites. 2014 enjoyed a dry, hot Summer resulting in creamy, ripe fruit.

Winemaking

The organic winemaking allows the grapes to retain the elegant rose gold colour and intense flavours extracted from the skin and carried through to the glass. The natural secondary fermentation on the lees with regular stirring provides silkiness, complexity and depth. Unfined and only light filtration to retain the beautiful aromas. This wine is not exposed to cold stabilization and natural sediments may show.



HANS FAMILY ESTATE

SPIRIT OF MARLBOROUGH 2006

Handpicked at less than 700g yield per vine and grown on warm, sandy, gravelly soils the grapes enjoyed a long ripening period and hot summer – the perfect conditions for great complexity of flavour. Unfined and unfiltered for maximum enjoyment.

Varietal: 50% Merlot, 50% Cabernet Franc

Winery:	Hans Family Estate	Wine region:	Marlborough, NZ
Winemaker:	Hans Herzog	Alcohol:	14.5%
Residual sugar:	<1g/l	Cellaring potential	2021+
Closure:	Cork		

Tasting Note

Hans Herzog describes it as : ‘One of my favourites – really suits my old world taste! The ripe elderberry reminds me of my childhood – elderberry compote for dinner.’

A wine for the ages – the Spirit evokes scents of subtle spices amid an array of lush wild berries, decadent dark chocolate and a hint of roasted coffee. These transcending scents evolve into a sophisticated and full bodied palate showcasing delicate, soft tannins and additional flavours of liquorice and tobacco leaves.

Winemaking

2006, a fun summer to remember! Sticking to our low yielding philosophy with one bunch per shoot, Hans Herzog collected under 700g per vine. With a late harvest, the grapes realised full physiological ripeness with the resulting wine being extremely elegant and well-delineated – resonant of my prized Pomerol! He chose a long fermentation for optimum extraction and voluptuous texture before transferring the wine into French barriques for malolactic fermentation and 30 months of ageing. Unfined and unfiltered for maximum enjoyment. Natural sediments may show.

Homage to Pomerol The smallest wine producing area in the Bordeaux region is more a community where the vineyards are family-shared. You will not find typical huge Bordeaux chateaux as in the Médoc area. However Pomerol hosts one of the most famous of all: Pétrus. The Pomerol wine can be more robust than others in Bordeaux. They have an exclusive velvety quality. Pomerol is at its very best when the bottle reaches the age of 15!

Being the passionate wine lover Hans is, he wants you to enjoy his stately flagship wine at its full potential and like a “Grand Cru” Pomerol that means many years of bottle ageing – which he did but without increasing the price tag!



HANS FAMILY ESTATE

Secret of Marlborough 2013

An age worthy, finely balance wines of great complexity, power and texture. Only 170 cases are produced each year.

Varietal: Montepulciano

Winery:	Hans Family Estate	Wine region:	Marlborough, NZ
Winemaker:	Hans Herzog	Alcohol:	14%
Residual sugar:	<1g/l	Cellaring potential	2028+
Closure:	Cork		

Tasting Note

A true Italian Stallion! With a nose reminiscent of sweet Christmas spices and dark berries, this is bound to be a showstopper. On the palate, our Monte shows off juicy boysenberry, blackberry, cherry and velvety dark chilli chocolate with a hint of ginger. An earthy, complex blend of intense ripe fruit enveloped by bold tannins. Voluptuous and smoky with a lingering finish.

Winemaking

A long, wild yeast fermentation to enhance the dark colour and intense flavours, followed whole bunch pressing. Our mighty monte was then aged for 24 months in partly new French oak barrels, on its fine lees. Bottled without fining or filtration to retain the beautiful aromas and flavours.

The Secret of Marlborough is produced from extremely low yields of 500g per vine resulting in amazingly high concentration levels. The 2013 vintage produced a full-bodied, deep ruby coloured wine showcasing a rich wild berry bouquet.

His 'hands on' approach and almost uneconomically low yields sets the bar for his outstanding range of stunning wines rich in varietal character. His winemaking is traditional, non-interventional and purely natural – nothing is added or extracted – letting the exceptional wines that have been worked so hard for in the vineyard speak for themselves.

