

# HASHER FAMILY WINES

## 2021 Ernest PINOT NOIR UPPER HEMEL-EN-AARDE VALLEY No 0123 of 1800

HASHER FAMILY WINES  
The vineyards are predominantly on a northwest slope at 180 meters above sea level approximately 5 km from the cool South Atlantic Ocean.



### 2021 WINE OF ORIGIN UPPER HEMEL-EN-AARDE VALLEY



Whether legends are born or made, they leave a lasting impression – like this emblematic Pinot Noir that shares a name with our firstborn and encapsulates the elegance brought by the decomposed granite in our soils.

NAME ERNEST

WOOD NEW & SEASONED FRENCH OAK

BARREL MATURED FOR 11 MONTHS

PICKING DATE 22<sup>ND</sup> OF FEBRUARY

CULTIVAR PINOT NOIR

COMBINATION OF CULTIVATED YEAST AND WILD FERMENTATION

GRAVITY FED WHOLE BERRIES AND 10% WHOLE BUNCH

SOIL TYPE DECOMPOSED GRANITE

www.hasherfamilywines.co.za

WINE OF SOUTH AFRICA

750 ml

Alc. 13.5% vol

HASHER FAMILY WINES, FARM 22, R320, HERMANUS

CONTAINS SULPHITES



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MOENIE DRINK EN IN DIE PAD STAP NIE - JY KAN STERE

ACTUAL SIZE

**SOILS:** Ancient decomposed granite overlaying a saprolite clay (weathered mother rock) with quartzite inclusions.

**ASPECT & ELEVATION:** Northerly slopes at 180m above sea level, along the Onrus river, approximately 5km from the cool South Atlantic Ocean.

**TRELLIS & PLANT DENSITY:** Guyot pruned on standard VSP trellis at 4000 plants per hectare.

**PICKING:** Handpicked into crates on the 22nd of February 2021. Grapes were chilled down over night in a cooling room.

**PROCESSING:** The chilled grapes were all sorted by hand before destemmed and gravity fed into fermenters. 10% of total grape weight left as whole bunches and evenly distributed at bottom and top of fermenters.

**JUICE ANALYSIS:**

Brix: 23.9 °B  
TA: 6.5 g/L  
pH: 3.53  
YAN: 240 mg/L  
MA: 2.81



**FERMENTATION:** Processed and gravity fed into small open top fermenters to ensure gentle cap submersion during fermentation. 65% of production was fermented with selected yeast strains and the remaining 35% was left to run wild with native yeast strains. Gentle punch downs when required. Gently pressed at 1°B and left to ferment dry in stainless steel tank.

**MATURATION:** Kept in 228L French oak barrels for 3 months before racked and returned to same barrels for a further 8 months. 33% new wood.

**WINEMAKER'S NOTE:** This wine was made from a single vineyard planted in ancient, decomposed granite soils with quartzite and clay inclusions. The cool conditions during ripening, derived from the South Atlantic Ocean, makes this not only a spectacularly beautiful site but also ideal for noble varieties such as Pinot Noir. Picked at optimal ripeness, minimum interference by the winemaker gave the wine the opportunity to reflect its terroir in an honest way. This wine is a true representation of Pinot Noir from the Upper Hemel-en-Aarde Valley. Strawberries and cherries with a sense of salinity on the nose adding to the complexity and pureness. Vibrant density and structure paired with elegant tannins provide a long finish to the wine.

**WINE ANALYSIS:**

RS: 1.68 g/L  
TA: 5.80 g/L  
pH: 3.52  
VA: 0.58 g/L  
FSO2: 40 mg/L  
TSO2: 80 mg/L  
Alc: 13.46%

BLOCK NO.	YEAR PLANTED	GRAPE CULTIVAR & CLONE	NURSERY	SLOPE DIRECTION	ROW DIRECTION	ROOTSTOCK VARIETY	PLANT SPACING	VINES PER ROW	ROWS PER BLOCK	VINES PER HECTARE	VINES PER BLOCK	TOTAL HECTARES	IRRIGATION	TRELLIS TYPE
18	2006	PINOT NOIR - PN115	CAPE VINES	NW	NW-SE	101/14	1.0 X 2.5M	108	38	4000	4200	1.05	DRIP	VSP - 1.8