HASHER FAMILY WINES

2020
MARIMIST
CHARDONNAY
UPPER HEMEL-EN-AARDE VALLEY

№ 0123 of 1234

HASHER FAMILY WINES

The vineyards are predominantly on a northeast to northwest facing slope at 196 meters above sea level approximately 5 km from the cool South Atlantic Ocean.

2020
WINE OF ORIGIN UPPER HEMEL-EN-AARDE VALLEY

HASHER FAMILY WINES

A wooded chardonnay named after the maritime mist that pours in from the cool Atlantic Ocean on summer mornings, offering our vineyards respite from the heat and contributing to the cool-climate character of the wine.

NAME	**MARIMIST**
WOOD	**SEASONED FRENCH OAK**
BARREL FERMENTED ON THE LEES FOR **9 MONTHS** 70% MALOLACTIC FERMENTATION	
1st PICKING DATE **17TH OF FEBRUARY** LAST PICKING DATE ON 3 MARCH	

CULTIVAR	**CHARDONNAY**
FERMENTATION WAS A SELECTION OF CULTIVATED YEAST STRAINS IN BARREL & A CHAMPAGNE YEAST STRAIN IN STAINLESS STEEL TANK	
TECHNIQUE	**WHOLE BERRIES** PRESSED FOR A GENTLE 3H CYCLE
SOIL TYPE	**GRANITE** WITH QUARTZITE INCLUSION

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750 ml | **Alc. 12,5 % vol**

HASHER FAMILY WINES, FARM 22, R320, HERMANUS | CONTAINS SULPHITES | 6 009888 665022 >

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ACTUAL SIZE

SOILS: Along the banks of the Onrus river the soil is ancient decomposed granite loam with quartzite inclusion.

ASPECT & ELEVATION: North West from 180-196m above sea level at 5km from the cool Atlantic Ocean.

TRELLIS & PLANT DENSITY: On standard VSP trellis at 4000 plants per Ha as well as high density VSP trellis at 8000 plants per hectare.

PICKING: Each block was harvested individually and picked by hand into crates at optimal ripeness, with the first picking date on 17 Feb 2020 (younger blocks) and the last picking date on 3 March 2020 (Old blocks).

PROCESSING: All grapes were sorted by hand, destemmed, and cooled with berries left whole for a gentle 3h pressing cycle. Free run juice kept separate from pressing juice during a 48h settling process in stainless steel tanks.

JUICE ANALYSIS:
Brix: 22.2 °B
TA: 6.10 g/L
pH: 3.29
YAN: 240 mg/L
MA: 2.44

FERMENTATION: 85% of total yield fermented in 228L French oak barrels (20% new wood) at ambient room temperatures. 4 out of 5 barrels were inoculated with various cultivated yeast strains and 1 out of 5 were left to ferment spontaneously. Remaining 15% of total yield fermented in stainless steel tank using cultivated champagne yeast strain with temperatures not exceeding 16°C. After fermentation completed the wine was racked with fine lees to old French oak barrels.

WINE ANALYSIS:	
RS:	1.71 g/L
TA:	6.10 g/L
pH:	3.42
VA:	0.65 g/L
FSO2:	28 mg/L
TSO2:	70 mg/L
Alc:	12.5%

MATURATION: Kept in barrel on fermentation lees for minimum 9 months with 70% Malolactic fermentation completed over 6 months with zero bâtonnage. All barrels were carefully tasted and those not worthy did not make the cut into the final blend before bottling.

WINEMAKER'S NOTE: Maritime mist that enters the valley floor in the evening and exits early in the morning is a typical feature of the Upper Hemel-en-Aarde Valley. It is here where our Chardonnay vineyards are located, with their roots deep in the decomposed granite soils and gain full benefit from the gentle air stream derived from the cool south Atlantic Ocean. This wine expresses the delicate fruit of the varietal by means of lime, citrus blossom, and peach. The light oak regime enables the wine to be a true reflection of its terroir, showing off texture and pure salinity. Sophisticated in style yet very versatile, can be enjoyed on its own but will pair well with seafood dishes, creamy pastas, and even spicy foods like vegetable curries.

BLOCK NO.	YEARS 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	TRELIS TYPE
1, 2, 3, 5, 9, 13, 30 & 31	1997 TO 2010	CHARDONNAY CY76D, CY95D, CY3, CY95C, CY96A & CY55	CAPE VINES VITITEC VOORGROENBERG MISCHA	NE, NW, SW & W	NW-SE & E-W	R 110, 01-14/R9, 101-14	1.4X2.5M 1.0X2.25M 1.0X1.0/1.5M 1.0X2.5M	MIN 54 TO MAX 97	MIN 13 TO MAX 68	MIN 2857 TO MAX 8000	TOTAL 30669	TOTAL 6.32	DRIP & O/H - SPR.	VSP - 1.5 VSP - 1.2

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UPPER HEMEL & AARDE VALLEY, R320, HERMANUS, SOUTH AFRICA