

HASHER FAMILY WINES

2021 FAT LADY SAUVIGNON BLANC UPPER HEMEL-EN-AARDE VALLEY No 0123 of 4588

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The vineyards are predominantly on a west to southwest facing slope at 203m above sea level approximately 5.19km from the cool South Atlantic Ocean.



2021 WINE OF ORIGIN UPPER HEMEL-EN-AARDE VALLEY



After 24 years of delivering complex flavours typical of the terroir, these exceptional vineyards swansong is a wine that exemplifies the character of a true sauvignon blanc – the last pick of the bunch ever.

NAME FAT LADY

WOOD SEASONED FRENCH OAK

BARREL AGING 6 MONTHS

PICKING DATE 8TH OF MARCH
EARLY MONDAY MORNING IN 2021

CULTIVAR SAUVIGNON BLANC

FERMENTATION WAS A SELECTION OF CULTIVATED YEAST STRAINS INCLUDING SOME NON SACCHAROMYCES YEASTS

TECHNIQUE WHOLE BERRIES

SOIL TYPE GRANITE

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WINE OF SOUTH AFRICA

750 ml Alc. 12,5% vol

HASHER FAMILY WINES,
FARM 22, R320, HERMANUS

CONTAINS
SULPHITES



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

ACTUAL SIZE

ASPECT & ELEVATION: Vineyard site is predominantly on a west to southwest facing slope at 203m above sea level approximately 5.19km from the cool South Atlantic Ocean.

PICKING: All grapes were handpicked early in the morning of Monday 8 March 2021. Total = 5000kg @ 1.67tons/ha (One press load).

PROCESSING: Grapes were sorted by hand then destemmed and chilled via mash cooler to 10°C. Gentle press cycle of 3h was used with free run juice (~2500L) kept separate from pressed juice (~900L) for 48h settling. Total yield = 3500L (700L/ton).

JUICE ANALYSIS:

Brix: 22.7 °B
TA: 7.75 g/L
pH: 3.22
YAN: 230 mg/L
MA: 2.80g/L



FERMENTATION: Free run juice (70% of total yield) was racked to a stainless-steel tank (T13) and co-inoculated with cultivated yeast strains for a cold fermentation not exceeding 18°C. Fermentation took 21 days to complete. Pressed juice (30% of total yield) was

racked to four old French oak barrels and inoculated with a cultivated yeast strain for fermentation at ambient room temperatures.

MATURATION: After fermentation the wine in T13 (free run), was left for 30 days on fermentation lees before racked to T19 with some fine lees to mature a further four months. The wine in old French oak barrels were left on fermentation lees for a total of six months. Both components were blended at the beginning of Spring before it was prepped for bottling.

BOTTLING: Bottled on 18th October 2021. Total bottles: 4600

WINEMAKER'S NOTE: This Sauvignon Blanc is an elegant example, defined by the cool maritime location of the vineyards. The site elevation, soil texture and southwestern slope adds complexity and captures the essence of our beautiful estate. This wine shows off purity and freshness with gooseberries, capsicum and hints of tropical fruits. Refreshing mineral finish makes it perfect to enjoy on its own but pairs well with fresh salads, fish, and goats milk cheese.

WINE ANALYSIS:	RS:	1.94 g/L
	TA:	7.62 g/L
	pH:	3.27
	VA:	0.47 g/L
	FSO2:	26 mg/L
	TSO2:	69 mg/L
Alc:	12.5%	

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	TRELIS TYPE
34 & 36	1997	SAUVIGNON BLANC - SB9A, SB10B, SB215A & SB10E		W & SW	E-W	R99, R110 & 101-14	1.0 X 2.5M	63	MIN 10 TO MAX 58	4000	MIN 693 TO MAX 3655	3,07	O/H - SPR.	VSP - 1.5