

HASHER FAMILY WINES

2022 Ernest PINOT NOIR UPPER HEMEL-EN-AARDE VALLEY No 0123 of 21746

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.



2022
WINE OF ORIGIN
UPPER HEMEL-EN-AARDE VALLEY



HASHER
FAMILY WINES

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

1ST PICKING DATE 2ND OF MARCH
LAST PICKING DATE ON 10 MARCH

CULTIVAR PINOT NOIR

COMBINATION OF CULTIVATED YEAST AND WILD FERMENTATION

TECHNIQUE GRAVITY FED WHOLE BERRIES

SOIL TYPE DECOMPOSED GRANITE



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WINE OF SOUTH AFRICA

Alc. 13.5% vol

750 ml CONTAINS SULPHITES



HASHER FAMILY WINES, R320 HEMEL & AARDE VALLEY,
7200 HERMANUS, P.O. BOX 224, SOUTH AFRICA

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 Ha as well as high density VSP trellis at 8000 plants per hectare.

PICKING: Each vineyard was handpicked individually at optimal ripeness. The first batch was picked 2nd March 2022 and the last batch was picked 10th March 2022.

PROCESSING: The chilled grapes were all sorted by hand before destemmed and gravity fed into fermenters.

JUICE ANALYSIS:

Brix: 23.3 °B
TA: 5.94 g/L
pH: 3.53
YAN: 240 mg/L
MA: 3.12



FERMENTATION: Processed and gravity fed into small open top fermenters to ensure gentle cap submersion during fermentation. 80% of production was fermented with selected yeast strains and the remaining 20% was left to run wild with native yeast strains. Gentle punch downs used when required, softly pressed at 1°B, 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 using 20% new wood.

WINEMAKER'S NOTE: The cool conditions during ripening, derived from the South Atlantic Ocean, makes this not only a spectacularly beautiful site but also ideal for noble varietals such as Pinot Noir. Picked at optimal ripeness, minimum interference by the winemaker gave the wine the opportunity to reflect its terroir in a true and honest way.

The 2021 - 2022 growing season will be recorded as having one of the longest periods between berry setting and harvest. The cool and wet winter months allowed a deep dormancy phase and resulted in higher yields. It was followed by an unusually wet spring, leaving the berries more time to ripen up. Summer only really started in January and brought us warm and dry conditions. This was perfect to allow healthy ripening, but it also resulted in a lower acid vintage. To mitigate this, certain blocks were picked earlier as to keep natural acidity in the wines. All in all an excellent growing year, showing a beautiful character and flavour in the grapes.

WINE ANALYSIS:	RS:	2.4 g/L
	TA:	5.7 g/L
	pH:	3.54
	VA:	0.82 g/L
	FSO2:	37 mg/L
	TSO2:	84 mg/L
	Alc:	13.5%

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	TRELLIS TYPE
7, 17, 18, 19, 20, 21, 22 & 49	2006 TO 2009	PINOT NOIR - PN 115, PN 113 & PN 777	CAPE VINES VITITEC VOORGROENBERG	NW - NE	NW-SE, EW	101/14 & R110	1.0 X 2.5 M - 1.0 X 1.0	108	26 AVG	4000 TO 8000	3000 AVG	7.54	DRIP	VSP - 1.8, VSP 1.2