

HASHER FAMILY WINES

2022 MARIMIST CHARDONNAY UPPER HEMEL-EN-AARDE VALLEY N° 0123 of 23496

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.



2022
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 WITH 70% MALOLACTIC FERMENTATION OVER 6 MONTHS WITH ZERO BÂTONNAGE

1ST PICKING DATE 1ST OF MARCH
LAST PICKING DATE ON 18 MARCH

CULTIVAR CHARDONNAY

FERMENTATION WAS A SELECTION OF CULTIVATED YEAST

TECHNIQUE WHOLE BERRIES PRESSED FOR A GENTLE 3H CYCLE

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: 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: 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 1st March 2022 and the last one was picked 18th March 2022.

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: 22.6 °B
TA: 5.65 g/L
pH: 3.242g/L
YAN: 230 mg/L
MA: 2.76 g/L



FERMENTATION: 70% of total yield fermented in 228L French oak barrels, of which 20% was 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 30% 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 mature in stainless steel tank.

MATURATION: Kept in barrel on fermentation lees for a minimum of 9 months with 70% Malolactic fermentation completed over 6 months with zero bâtonnage.

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 deriving from the cool south Atlantic Ocean.

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:	1.2 g/L
	pH:	3.52
	VA:	0.43 g/L
	FSO2:	21 mg/L
	TSO2:	86 mg/L
	Alc:	13.5%

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	TOTAL HECTARES	IRRIGATION	TRELLIS TYPE
1, 2, 3, 5, 9 & 13	2007 TO 2010	CHARDONNAY CY76D, CY3, CY95C & CY96A	CAPE VINES VITITEC VOORGROENBERG	NE & NW	NW-SE & E-W	R 110	1.4X2.5M 1.0X2.25M 1.0X1.0/1.5M 1.0X2.5M	MIN 80 TO MAX 97	MIN 22 TO MAX 48	MIN 2857 TO MAX 8000	TOTAL 23113 4.43	DRIP	VSP - 1.5 VSP - 1.2

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