

HASHER FAMILY WINES

2022 Batrachella PINOTAGE UPPER HEMEL-EN-AARDE VALLEY No 0123 of 1234

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The vineyards are predominantly north-east facing slopes at 210m above sea level approximately 5km from the cool South Atlantic Ocean.



2022
WINE OF ORIGIN
UPPER HEMEL-EN-AARDE VALLEY

The critically endangered microbatrachella capensis is about as rare as a cool-climate Pinotage – which is why your purchase of this bottle contributes to the conservation of the farm's fynbos wetlands that house this tiny frog.

NAME **BATRACHELLA**

WOOD **SEASONED FRENCH OAK**

BARREL AGING **12 MONTHS 10% NEW WOOD**

PICKING DATE **1ST OF MARCH**
EARLY MORNING IN 2022

CULTIVAR **PINOTAGE**

FERMENTATION WAS A SELECTION OF CULTIVATED YEAST

TECHNIQUE **WHOLE BERRIES**

SOIL TYPE **DECOMPOSED GRANITE ON CLAY**



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Alc. 13,5% vol
750 ml CONTAINS SULPHITES

WINE OF SOUTH AFRICA

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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 saprolite clay with quartzite inclusions.

ASPECT & ELEVATION: North-East slopes at 210m 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.

PICKING: The grapes were harvested by hand at 24°B on 1st of March 2022.

PROCESSING: The chilled grapes were all sorted by hand before destemmed and gravity fed into 12 open top fermenters.

JUICE ANALYSIS:

Brix: 24 °B
TA: 6.06 g/L
pH: 3.54
YAN: 270 mg/L
MA: 4.02



FERMENTATION: Processed and gravity fed into twelve 500L open top fermenters to ensure gentle cap submersion during fermentation. 75% of production was fermented with selected yeast strains and the remaining 25% 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 12 months and 10% new wood was used.

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 Pinotage. 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:	1.43 g/L
	TA:	5.84 g/L
	pH:	3.65
	VA:	0.88 g/L
	FSO2:	37 mg/L
	TSO2:	69 mg/L
	Alc:	13.65%

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
FRANS	1998	PINOTAGE - P148	-	NE	E-E	R99	1.0 x 2.5m	56	42	4000	2988	0,75	O/H - SPR.	VSP - 1.5
ALBERT	2000	PINOTAGE - P150	-	NE	NW-SE	101-14	0.8 x 2.5m	91	65	5000	8564	1,71	DRIP	VSP - 1.5