

# HASHER FAMILY WINES

## 2022 CYRIEL CABERNET FRANC UPPER HEMEL-EN-AARDE VALLEY No 0123 of 1234

HASHER FAMILY WINES  
The vineyards are predominantly western slopes  
at 220m above sea level approximately 5km  
from the cool South Atlantic Ocean.



2022  
SINGLE VINEYARD WINE  
WINE OF ORIGIN  
UPPER HEMEL-EN-AARDE VALLEY



HASHER  
FAMILY WINES

*The third 'generation' to carry this family name, this Cabernet franc is full of character. And like its strong, hard-headed predecessors, its tannins tends to soften with age, revealing its true personality.*

NAME CYRIEL

WOOD SEASONED  
FRENCH OAK

BARREL AGING 11 MONTHS

PICKING DATE  
19<sup>TH</sup> OF MARCH  
EARLY MORNING IN 2022

CULTIVAR  
CABERNET FRANC

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

TECHNIQUE  
MIX OF WHOLE BUNCH  
& WHOLE BERRIES

SOIL TYPE  
DECOMPOSED  
GRANITE



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WINE OF SOUTH AFRICA

Alc. 14% 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 saprolite clay with quartzite inclusions.

**ASPECT & ELEVATION:** Western slopes at 220m above sea level, along the Onrus river, approximately 5km from the cool South Atlantic Ocean.

**TRELLIS & PLANT DENSITY:** Cordon pruned on standard VSP trellis at 2800 plants per Ha.

**PICKING:** The grapes were harvested by hand at 23.7 °B on 19th of March 2022.

**PROCESSING:** The chilled grapes were all sorted by hand before destemmed and gravity fed into 4 open top fermenters.

### JUICE ANALYSIS:

Brix: 23.7 °B  
TA: 4.42 g/L  
pH: 3.59  
YAN: 130 mg/L  
MA: 2.17



**FERMENTATION:** Processed and gravity fed into small open top fermenters to ensure gentle cap submersion during fermentation with 8% wholebunch. 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 11 months, no proportion of new oak were 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 varieties such as Cabernet Franc. 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:	1.57 g/L
	TA:	5.64 g/L
	pH:	3.58
	VA:	0.66 g/L
	FSO2:	24 mg/L
	TSO2:	58 mg/L
	Alc:	14.3%

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
CYRIEL	2003	CABERNET FRANC - CF312J	STAR GROW	W	NW-SE	101-14	1.5 x 2.5m	105	37	2666	2800	1.05	DRIP	VSP - 1.8