

HASHER FAMILY WINES

2023 Nauticus SAUVIGNON BLANC CAPE SOUTH COAST No 0123 of 1234

HASHER FAMILY WINES

Combining centuries of European farming heritage with a lifelong passion for Africa, we proudly produce wines that celebrate the maritime climate and unique soils the Cape South Coast has become known for.



2023
WINE OF ORIGIN
CAPE SOUTH COAST



HASHER
FAMILY WINES

Derived from the stormy seas that have sunk ships and intimidated sailors around our coastline for centuries, Nauticus exhibits the crisp character of a cool-climate Sauvignon Blanc.

NAME NAUTICUS

TECHNIQUE
WHOLE BERRIES

FIRST PICKING DATE
24TH OF FEBRUARY
EARLY MORNING IN 2023

MATURATION 6 MONTHS

CULTIVAR
SAUVIGNON BLANC

MATURATION
30% SEASONED FRENCH
OAK & CONCRETE EGG

FERMENTATION
WILD & CULTIVATED
YEASTS



WINE OF SOUTH AFRICA

Alc. 12.5% vol | 750 ml | CONTAINS
SULPHITES

hasherfamilywines.co.za

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100 ML E=310 KJ
75KCAL

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

VINEYARDS: The fruit comes from two sites specifically selected for their cool climates and closeness to the sea.

PICKING: The grapes were harvested by hand on the 24th of February 2023.

PROCESSING: The grapes were chilled overnight and processed the next morning. Hand sorted and destemmed before a gentle 3h pressing cycle.

JUICE ANALYSIS:

Brix: 20.9 °B
TA: 6.43 g/L
pH: 3.22
YAN: 220 mg/L
MA: 2.84



FERMENTATION: The juice was left to settle for 48h in a stainless steel tank, before being racked to one concrete egg and one stainless steel tank to start the fermentation. Both fermentations were left to ferment spontaneously, although the tank was inoculated after 8 days to help complete the dry fermentation. The fermentation lasted about 3 weeks.

MATURATION: After fermentation the wine was matured in seasoned French oak barrels and concrete egg for 5 months.

GROWING SEASON NOTE: After a relatively warm winter, which led to an early bud break, the spring months were exceptionally dry. With the spring storms staying away, there was no wind to disturb the flowers and the superb berry setting gave us high hopes for an easy season with high yields. However, nature threw us a curve ball in the middle of harvest with lots of rain in February and March. We had almost 230 mm of rain in these two months, which is 2.5 times the average. Picking decisions were thus based both on phenolic ripeness and weather forecast. Early pickings allowed lower alcohol wines complemented with exquisite natural acidity.

WINEMAKERS NOTE: The Nauticus Sauvignon blanc is made to express the essence of the Cape South Coast wine region. The Cape South Coast's distinctive cool maritime influence and long growing season is exemplified in the selected vineyards because of their elevation, soil texture and exposure to the ocean breeze. The Nauticus Sauvignon blanc is a symphony composed of different vineyard sites and winemaking components.

The early pick retains natural acidity and freshness. 15% of the wine was aged in barrel which offers complexity and texture to the core. Additionally, 15% was fermented in a concrete egg vessel which accentuates the mineral notes on the palate as well as the nose. The influence of the cool ocean breeze and summer sun promotes a beautiful balance of citrus and white fruit, with a delicious lingering salty finish.

PAIRING NOTE: This is lovely wine to drink as an aperitif, but it also accompanies fresh summer salads and cheeses. An ideal partner for a salmon ceviche, balancing the crisp citrus and meatiness of the fish.

WINE ANALYSIS:

RS: 2.14 g/L
TA: 6.17 g/L
pH: 3.32
VA: 0.65 g/L
FSO2: 24 mg/L
TSO2: 106 ppm
Alc: 12.5%