

Six Hats Pinotage Rosé 2017

Six principles form the core of our philosophy, "Partnership, Potential, Change, Equity, Dignity and Sustainability".

We seek to produce wines that will contribute to the lives of the people whose hard work is expressed in each bottle.

There are minimum prices set for grapes and an additional percentage of the sales are given back to the community who uses the money to build schools, clinics and other projects to improve their lives.

PIEKENIERSKLOOF WINE COMPANY IS A REGISTERED FAIRTRADE PRODUCER

IN THE VINEYARD

Grapes are sourced from Fairtrade certified vineyards predominantly in the Swartland region. These vineyards are trellised and grow on sandy, loam soils. The vineyards are meticulously farmed and managed to yield below 6 tons per hectare.

HARVESTING DATE

Second week of February.

WINEMAKING

Grapes were handpicked very early in the morning allowing the grapes to retain their fruitiness and flavors. Cool crushed grapes underwent a three hour skin contact in static drainers before being fermented under controlled conditions at 13°C.

WINE INFORMATION

Wine of Origin: Swartland

Cultivar: 100% Pinotage

TECHNICAL INFORMATION

Alcohol: 13.0% vol

pH: 3.56

Total Acid: 6.0 g/l

RS: 2.3 g/l

TASTING NOTE

Deep watermelon red in color, with a fruit-forward nose of strawberries, cherries, floral and mineral notes. It is medium body with crisp acidity, a rich mouthfeel and flavors of ripe berries.

FOOD PAIRING

Enjoy it as an aperitif wine and with grilled snapper, chicken salad, stir-fry vegetables and spicy Thai dishes.

Serve between 10 - 12 OC for best results and can cellar for 2 - 3 years.



