

# Six Hats Sauvignon Blanc 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 18 to 25 year old vineyards are trellised and grow on sandy, loam soils. The vineyards are meticulously farmed and managed to yield below 8 tons per hectare.

## HARVESTING DATE

First week of February

## WINEMAKING

Grapes were handpicked very early in the morning allowing the fruit to retain their flavour. Only the free run juice was used, allowed to settle and inoculated with selected yeast strain, fermenting under controlled conditions at 12°C.

## WINE INFORMATION

Wine of Origin: Swartland

Cultivar: 100% Sauvignon Blanc

## TECHNICAL INFORMATION

Alcohol: 13.0% vol

pH: 3.49

Total Acid: 6.1 g/l

RS: 1.8 g/l

## TASTING NOTE

A crisp and vibrant wine, perfect for a summer lunch or paired with fresh seafood and pasta dishes. An elegant balance of tropical fruit flavours and minerality.

## FOOD PAIRING

Perfect for a summer lunch or paired with fresh seafood and pasta dishes.

Serve between 10 - 12 °C for best results and can cellar for 1 – 2 years.

