

Six Hats Cabernet Sauvignon 2016

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 Piekenierskloof region Swartland. These 13 to 16 year old 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 March.

WINEMAKING

Grapes are handpicked and cold soaked for 24 hours. Fermentation is initiated with selected yeast strains and is kept under 26°C. Malolactic fermentation is completed in tank and the wine is matured for 6 months, using French and American oak.

WINE INFORMATION

Wine of Origin: Western Cape
Cultivar : 100% Cabernet Sauvignon

TECHNICAL INFORMATION

Alcohol: 13.5% vol
pH: 3.51
Total Acid: 5.6 g/l
RS: 2.4 g/l

TASTING NOTE

A medium bodied wine with aromas of ripe blackcurrant, plums and hints of dark mint chocolate. Well-balanced with gentle oak texture. Ideal accompaniment to rich casseroles and roasts.

FOOD PAIRING

Accompaniment to rich casseroles and roasts..

Serve between 10- 12 °C for best results and can cellar for 3 – 5 years.

