

# Six Hats Chenin Blanc 2017

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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

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## IN THE VINEYARD

Grapes are sourced from Fairtrade certified vineyards predominantly in the Swartland region. These are trellised vineyards and grow on koffieklop and oakleaf soils. The vineyards are meticulously farmed and yields are managed down to below 6 tons per hectare.

## HARVESTING DATE

Middle to end of February.

## WINEMAKING

Grapes were handpicked very early in the morning allowing the fruit to retain their natural flavor. 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

Production area: Western Cape  
Cultivar : 100% Chenin Blanc

## TECHNICAL INFORMATION

Alcohol: 13.5% vol  
pH: 3.6  
Total Acid: 5.2 g/l  
RS: 2.2 g/l

## TASTING NOTE

A wine with tropical aromas of pineapple and peach with a refreshing acidity and some spiciness on the palate. Enjoy as an aperitif, with seared tuna or spicy Asian cuisine

## FOOD PAIRING

Enjoy as an aperitif, with seared tuna or spicy Asian cuisine



Serve between 10- 12 °C for best results and can cellar for 2 – 3 years.

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