

Six Hats Pinotage 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 predominantly sourced from Fairtrade vineyards in the Swartland region. These 16 to 20 year old vineyards are trellised and grow on red oak leaf soils with gravel underground. The vineyards are meticulously farmed and yields are managed down to below 7 tons per hectare

HARVESTING DATE

Beginning to end of February.

WINEMAKING

Grapes were handpicked and cold soaked for 24 hours to obtain the desired extract and character, fermentation is started with selected yeasts strains under controlled conditions at 26 °C. Malolactic fermentation also took place in tank and was matured for six months on French and American oak staves.

WINE INFORMATION

Wine of Origin: Swartland
Cultivar : 100% Pinotage

TECHNICAL INFORMATION

Alcohol: 13.5% vol
pH: 3.41
Total Acid: 5.6 g/l
RS: 1.8 g/l

TASTING NOTE

A medium bodied wine with ripe black plum fruit with violets and black pepper. Pairs well with roast poultry and barbequed meats.

FOOD PAIRING

Pairs well with roast poultry and barbequed meats.

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

