

Six Hats Shiraz 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 Swartland region. 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% Shiraz

TECHNICAL INFORMATION

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

TASTING NOTE

Lots of juicy ripe plums and black cherries on the palate with aromas of spice and freshly cracked black pepper. Medium to full bodied with a refreshing aftertaste. A fantastic barbeque wine and a great partner to game meats.

FOOD PAIRING

A fantastic barbeque wine and a great partner to game meats.

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

