

Six Hats Chardonnay 2020

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 vineyards are trellised and grow on oakleaf soil. The vineyards are meticulously farmed and managed to yield below 7 tons per hectare.

HARVESTING DATE

Last week 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% Chardonnay

TECHNICAL INFORMATION

Alcohol: 12.71% vol
pH: 3.5
Total Acid: 6.1 g/l
RS: 2.9 g/l

TASTING NOTE

This un-oaked Chardonnay style is well rounded and combines layers of rich red apple aromas and juicy pineapple flavors. It has some citrus and vanilla on the aftertaste. Well balanced with a clean fresh finish.

FOOD PAIRING

This Chardonnay would be outstanding with poultry dishes and Asian cuisine.

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

