

Six Hats De-alcoholised Red 2019

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

The wine is made from 13 to 16 year old trellised vineyards, planted in 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. Prior to bottling the alcohol level is reduced to less than 0.5% ABV as gently as possible through a specialized process.

WINE INFORMATION

Wine of Origin: Western Cape

Cultivar : 50% Tempranillo, 30% Tannat, 20% Tinta Amarella

TECHNICAL INFORMATION

Alcohol: <0.5% vol

pH: 3.46

Total Acid: 5.88g/l

RS: 25 g/l

Per 100 ml serving:

Energy (kJ): 90.93

Protein: 0.20g

Total fat: <0.05g

Carbohydrate: 5.21g

Total sugar: 3.07g

Sodium: 19.31mg

TASTING NOTE

A medium bodied wine with aromas of ripe red fruit and caramelized popcorn. Well-balanced with gentle oak texture.

FOOD PAIRING

An excellent match for rich casseroles and roasts.



Serve between 15-18°C for best results and can cellar for 3 – 5 years.

