

Six Hats Sauvignon Blanc 2017

A crisp and vibrant wine, perfect for a summer lunch or paired with fresh seafood and pasta dishes. An elegant balance of tropical fruit flavours and minerality.

Perfect for a summer lunch or paired with fresh seafood and pasta dishes. Serve between 10 - 12 °C for best results.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Piekenierskloof Wine Company

winemaker : Jaco Brand

wine of origin : Western Cape

analysis : alc : 13.00 % vol rs : 1.80 g/l pH : 3.49 ta : 6.1 g/l

type : White **style :** Dry

pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : Can cellar for 1 – 2 years.

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.

in the vineyard : Grapes are sourced from Fairtrade certified vineyards predominantly in the Swartland region. These 18 to 25 year old vineyards are trellised and grow on sandy, loam soils. The vineyards are meticulously farmed and managed to yield below 8 tons per hectare.

about the harvest: Grapes were handpicked very early in the morning allowing the fruit to retain their flavour. Harvest Date: First week of February.

in the cellar : Only the free run juice was used, allowed to settle and inoculated with selected yeast strain, fermenting under controlled conditions at 12°C.

