

Six Hats Chenin Blanc 2017

A wine with tropical aromas of pineapple and peach with a refreshing acidity and some spiciness on the palate. Enjoy as an aperitif, with seared tuna or spicy Asian cuisine.

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variety : Chenin Blanc | 100% Chenin Blanc

winery : Piekenierskloof Wine Company

winemaker : Jaco Brand

wine of origin : Western Cape

analysis : **alc** : 13.62 % vol **rs** : 2.2 g/l **pH** : 3.65 **ta** : 5.2 g/l

type : White **style** : Dry **body** : Medium **taste** : Fruity

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

ageing : Can cellar for 2 – 3 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 are trellised vineyards and grow on koffieklip and oak leaf soils. The vineyards are meticulously farmed and yields are managed down to below 6 tons per hectare.

about the harvest: Grapes were handpicked very early in the morning allowing the fruit to retain its natural flavour.

Harvest Date: Middle to end 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

