

## Six Hats Shiraz 2019

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.

Serve between 15-18 °C for best results.

**variety** : Shiraz | 100% Shiraz

**winery** : Piekenierskloof Wine Company

**winemaker** : Jaco van Niekerk

**wine of origin** : Swartland

**analysis** : alc : 13.5 % vol   rs : 3.5 g/l   pH : 3.53   ta : 5.3 g/l

**type** : Red   **style** : Dry   **body** : Medium   **taste** : Fruity   **wooded**

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

**ageing** : Can cellar for 3 – 5 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.

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 sandy, loam soils. The vineyards are meticulously farmed and managed to yield below 8 tons per hectare.

**about the harvest:**

The second week of March.

Grapes are hand-picked and cold-soaked for 24 hours.

**in the cellar** : 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.

