

CHANGING
LIVES

Citrusdal

WINES

SHIRAZ 2014

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.

SIX HATS IS A REGISTERED FAIRTRADE PRODUCER.

IN THE VINEYARD

Grapes are sourced from Fairtrade certified vineyards predominantly in the Piekenierskloof region. These vineyards are trellised and grow on sandy, loam soils. The vineyards are meticulously farmed and managed to yield below 6 tons per hectare.

HARVEST 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.

TASTING NOTE

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.

WINE OF ORIGIN	WESTERN CAPE
Alcohol	13.50%
Residual Sugar	1.9 g/l
Total Acidity	5.8 g/l
pH	3.47
Grape Variety	Shiraz
Closure	Stelvin

