

# Six Hats Grenache Noir 2019

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**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**

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## IN THE VINEYARD

Grapes are predominantly sourced from Fairtrade vineyards in the Swartland region. These 16 to 20 year old vineyards are trellised and grow on red oakleaf soils with gravel underground. The vineyards are meticulously farmed and yields are managed down to below 7 tons per hectare.

## HARVESTING DATE

Beginning to end of February.

## 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 500L French oak.

## WINE INFORMATION

Production area: Western Cape  
Cultivar : 100% Grenache Noir

## TECHNICAL INFORMATION

Alcohol:	13.5% vol
pH:	3.54
Total Acid:	5.42 g/l
RS:	3.07 g/l

## TASTING NOTE

This wine has a light brick red color. The nose is that of red berry fruit like strawberries and red cherries with hints of spices like black pepper and cinnamon. The palate is soft, juicy with no hard tannins and good length.

## FOOD PAIRING

The elegant spice of this Grenache makes it a perfect pairing to spice and herb foods including roasted /grilled meats, lamb shank, duck breast, sausage, vegetables, tapas and many ethnic foods. Also goes well with seafood, sushi, pizza, pasta and chicken dishes. A food friendly Grenache.

Serve between 12-15°C.

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