

Six Hats

De-alcoholised White 2020

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 vineyards in the Western Cape that are growing on koffieklip and oakleaf soils. They are meticulously farmed and yields are managed down to below 8 tons per hectare.

HARVESTING DATE

Middle to end of February.

WINEMAKING

Grapes were handpicked very early in the morning allowing the fruit to retain their natural flavor. Only the free run juice was used, allowed to settle and inoculated with selected yeast strain, fermenting under controlled conditions at 12°C. Prior to bottling the alcohol level is reduced to less than 0.5% ABV as gently as possible through a specialized process.

WINE INFORMATION

Production area: Western Cape
Cultivar : 100% Chenin Blanc

TECHNICAL INFORMATION

Alcohol:	<0.5% vol	Per 100 ml serving:	
pH:	3.35	Energy (kJ):	68.25
Total Acid:	6.09g/l	Protein:	0.20g
RS:	28 g/l	Total fat:	<0.05g
		Carbohydrate:	3.87g
		Total sugar:	2.55g
		Sodium:	7.11

TASTING NOTE

A wine with tropical aromas of guava, green apple and pear with a refreshing acidity and some spiciness on the palate.

FOOD PAIRING

Enjoy as an aperitif, with seared tuna or spicy Asian cuisine.

Serve between 10 - 12°C for best results and can cellar for 2 – 3 years

