

2024 Six Hats Chardonnay

100%

Chardonnay

Winemaking

Grapes were handpicked early in the morning allowing the fruit to maintain their natural flavour. Grapes is then crushed and only the free run juice was used. It was allowed to settle overnight and inoculated with a selected yeast strain, fermenting under controlled conditions 13 - 15°C. Thereafter wine is left on fine lees for a few months before being bottled.

Tasting Profile

This un-oaked, fresh style of Chardonnay is well rounded and combines layers of rich apple and citrus aromas. It is well-balanced with a clean fresh finish.



Food Pairing

This Chardonnay would be outstanding with poultry dishes and Asian cuisine or even mild curries. Fresh Geelstert braaied over the coals.








Sipping Stories

Grapes are sourced from Fairtrade certified vineyards predominantly in the Swartland region. These vineyards are trellised and grow on oakleaf soil. The vineyards are meticulously farmed and managed to yield below 7 tons per hectare.

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.



 10 - 12 Serving Temp	 2 - 3 Cellar Life	 11.5 %ALC Vol %
 Western Cape	 pH: 3.48 Total Acid: 6.1 g/l Residual sugar: 1 g/l	