

# 2024 Six Hats Pinotage

100%

Pinotage

## Winemaking

Grapes are handpicked and cold soaked overnight. Fermentation is initiated with selected yeast and regular pump-overs are given. Temperature is controlled at 24°C. Malolactic fermentation is co-inoculated with fermentation and completed with some French oak staves. Thereafter the wine is matured for 6 months in older French oak 300L barrels before bottling commences.

## Tasting Profile

A medium-bodied wine, featuring bright, ruby red, raspberry, and black plum notes accompanied with hints of nutmeg spice. The tannins are soft, contributing to a well-balanced wine.



## Food Pairing

Pairs well with roast poultry and barbequed meats.



## Sipping Stories

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.

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.




 14 - 16  
Serving Temp

 3 - 5  
Cellar Life

 14.5  
%ALC Vol %

 Western Cape

 pH: 3.63  
Total Acid: 5.5 g/l  
Residual sugar: 2.5 g/l