

2025 Six Hats Sauvignon Blanc

100%

Sauvignon Blanc

Winemaking

Grapes were handpicked very early in the morning allowing the fruit to maintain their natural flavor. Only the free run juice was used, allowed to settle and inoculated with selected yeast strain, fermenting under controlled conditions at 13°C - 15°C.

Tasting Profile

Upfront passion fruit, fig, tropical and citrus fruits flavours, ending with a fresh and crisp, lingering finish.



Food Pairing

Perfect for a summer lunch or paired with fresh seafood and pasta dishes.



Sipping Stories

Grapes are sourced from Fairtrade certified vineyards predominantly in the Swartland region. These 18 to 25 year old vineyards are trellised and grow on sandy, loam soils. The vineyards are meticulously farmed and managed to yield below 6 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



12.5
%ALC Vol %



Western Cape



pH: 3.32
Total Acid: 7.2 g/l
Residual sugar: 1.5 g/l