

# 2025 Six Hats Rosé

100%

Pinotage

## Winemaking

Grapes were handpicked early in the morning. Crushed and destemmed into drainers. Free-run juice were immediately subtracted to a tank for settling. The next day the wine was racked from the sediment and inoculated with a selected yeast strain for fermentation at controlled temperatures of 13 - 15°C. After fermentation the wine was bottled to preserve the freshness.

## Tasting Profile

Light salmon pink colour, with a fruit-forward nose of watermelon, strawberries, cherries and rose petals. Fresh and fruitdriven mouthfeel.



## Food Pairing

Enjoy it as an aperitif wine and with grilled snapper, chicken salad, stir-fry vegetables and spicy Thai dishes.








## 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	 12.88 %ALC Vol %
 Western Cape	 pH: 3.33 Total Acid: 6.6 g/l Residual sugar: 1.2 g/l	