



Piekenierskloof
WINES

2024 Six Hats Cabernet Sauvignon

Winemaking

Grapes are handpicked and cold soaked overnight. Fermentation is initiated with selected yeast and regular pump-overs are given, while temperature is controlled to under 26°C. Malolactic fermentation is completed in tank before wine is racked to 225L older barrels and matured for 6 months.

Tasting Profile

A full-bodied wine with upfront aromas of ripe blackcurrant, prunes and liquorice. On the palate the rich dark fruit remains, with a firm tannin structure, ending with a long lingering aftertaste.

 16 - 18 Serving Temp	 8 - 10 CellarLife	 13.02 %ALC Vol%
 Western Cape	 pH: 3.53 Total Acid: 5.8 g/l Residual sugar: 2.8 g/l	



100%

Cabernet Sauvignon



Food Pairing

Pair with braaivleis or any type of roast as well as hearty stews.



Sipping Stories

Grapes are sourced from Fairtrade certified vineyards predominantly in the Swartland region. These 15 to 20 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.