



Six Hats Cabernet Sauvignon

Citrusdal, South Africa
Fair Trade

Fair Trade

Is a system of product certification and regulation that aims to ensure that the workers throughout the chain of production receive fair treatment with respect of wages, working conditions and participation. Fair Trade addresses injustices of conventional trade, which traditionally discriminates against the poorest, weakest producers. Six Hats success has allowed the building of a community hall, creating a farm crèche and pre-school, purchasing sport equipment for the community, improving the housing on the farm as well as providing education bursaries and school fees for further education.

Vinification

Grapes are handpicked and machine harvested hereafter it is cold soaked for 24 hours. Fermentation is initiated with selected yeast strains and is kept under 26° Centigrade. Malolactic fermentation is completed in tank and the wine is matured for six months, using French and American oak.

Origin & Climate

Citrusdal is situated about 170km north of Cape Town, in the heart of the citrus growing region of South Africa, also known as the getaway to the Cederberg, the floral splendor of Namaqualand. The soil is mainly made of Koffieklip & Oak Leaf. Vineyards are located high up in the Cederberg and Piekenierskloof Mountains, where the climate tends to be cooler with a longer ripening season; cold winters, often with snow and temperate summers.

Tasting Notes

Dark red, ripe blackcurrant aromas, with a soft complexity & hints of mint chocolate. Ideal companion with rich casseroles, roasts and venison.

Chemical Analysis:

Alc: 14% T/A: 5.98 g/l
RS: 2.3g/l PH: 3.5

