

CHANGING
LIVES

Citrusdal WINES

CHARDONNAY 2013

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.

SIX HATS IS A REGISTERED FAIRTRADE PRODUCER.

IN THE VINEYARD

Grapes are sourced from Fairtrade certified vineyards predominantly in the Piekenierskloof region. These vineyards are trellised and grow on sandy, loam soils. The vineyards are meticulously farmed and managed to yield below 6 tons per hectare.

HARVEST DATE

Last week of February.

WINEMAKING

Grapes were handpicked very early in the morning allowing the grapes to retain their fruitiness and flavors. Only the free run juice was settled and inoculated with selected yeast strains, fermenting under controlled conditions at 12 °C. Wine was fermented on French oak for 2 months.

TASTING NOTE

A well rounded wine with rich red apple aromas and juicy pineapple flavors. Some citrus and vanilla on the aftertaste. Enjoy with poultry of Asian cuisine.

WINE OF ORIGIN	WESTERN CAPE
Alcohol	14.0%
Residual Sugar	2.7 g/l
Total Acidity	6.6 g/l
pH	3.29
Grape Variety	Chardonnay
Closure	Stelvin

