



Six Hats Pinotage

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 were handpicked and cold soaked for 24 hours to obtain the desired color and flavor, fermentation is started with selected yeasts strains under controlled conditions at 26 °C. Malolactic fermentation also took place in tank and was matured for six months on French and American oak staves.

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

Bright red, with aromas of red fruit, spice & Christmas cake. A medium bodied wine with an intense red color and typical aromas of ripe strawberries and plums. Well balanced with soft oak and vanilla. Will be a good match with lamb curry or any dish with some spice.

Chemical Analysis:

Alc: 14% T/A: 6.75g/l

RS: 2.31g/l PH: 3.77

