

## Six Hats Shiraz

2012 Shiraz

Viticulture

Vineyard:	Piekenierskloof
Soil Type:	Sandy & Loamy soils.
Vine Age:	14 years old.
Irrigation:	Drip Method
Harvest Date:	Second week in March.
Yield:	less than 6 t/ha.

Vinification:

FAIRTRADE

Six principles form the core of Six Hats philosophy, "Partnership, Potential, Change, Equity, Dignity and Sustainability". Six Hats seeks 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.

VINIFICATION

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

Grapes were handpicked in early March and cold soaked for 24 hours. Fermentation was started with selected yeast strains under controlled conditions at 26 ° Centigrade. Malolactic fermentation also took place in tank and the wine was matured for six months using French and American oak.

Tasting Notes:

Color:	Bright and clear with some hints of violet.
Nose:	Rich ripe fruits with spice and freshly cracked pepper.
Palate:	In the mouth it is soft and juicy, with black cherries and ripe plums seasoned with complementing spices. Still young and fresh with soft rounded tannins.
Other:	This is a fairly versatile Shiraz with a balanced character, it will pair well with grilled red meat such as lamb or beef as well as tomato based pasta dishes.

