

# SIX HATS CHARDONNAY

2024

**Country**  
South Africa

**Region**  
Citrusdal Mountains

**Varietal**  
Chardonnay

**Winemaker**  
Wouter Loubser &  
Cellar Master Alecia Boushoff

**Alcohol Content**  
13.5%

**Total Sulfur**  
No data

**Residual Sugar**  
3.1 g/l

**Acidity**  
6.4 g/l

## HISTORY

The agricultural communities of the Citrusdal region unified as a co-operative in 1957 and in 2007 was re-structured under the guidance of Charles Back -a third generation South African wine maker known for Fairview, Goats du Roam & Spice Route- and Mike Paul, a leading UK wine marketer.

Working with four certified Fair Trade Farms (Bergendal Boerdery, Paardekop Boerdery, Rheebokfontain and Saamstan Vineyards) each farm workers from the community has become a partner in the business and funds generated flow back into the community. Over the years, this has meant the construction and furnishing of housing, schools, community centers and day care facilities.

The Six Hats namesake is after the six principles that lead the ethos of winery: partnership, change, potential, equity, dignity and sustainability.

## VINIFICATION and MATURATION

Hand-harvested in the early morning, grapes are pressed. Only the free running juice is used. Inoculated with selected yeast strain and fermented under temperature controlled conditions in stainless steel tanks.

## VINEYARD



Sourced from the Piakenierskloof region, vines are 18-30 years old, trellised and planted to sandy, loam soils. All sustainable practices as reflects with the principal of the Six Hats.

## TASTING NOTES



Un-oaked, fresh style of chardonnay is well-rounded and combines layers of rich apple and citrus aromas. It's well-balanced with a clean, fresh finish.



## FOOD PAIRING

Crab cakes, chicken piccata, salads, caramelized onion tarts, rotisserie chicken, mushroom pasta.