

# SIX HATS 'PANAMA' WHITE BLEND

## 2016

**Country**  
South Africa

**Region**  
Piekenierskloof

**Varietal**  
65% Chenin Blanc  
20% Grenache Blanc  
15% Chardonnay

**Winemaker**  
Jaco Brand

**Alcohol Content**  
12.5%

**Total Sulfur**  
No data

**Residual Sugar**  
2.1 g/l

**Acidity**  
6 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, Rheeboekfontain 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. Only free run juice is used. Fermentation and malolactic with selected yeast strains in stainless steel, aged in second-fill 500l French and American oak barrels for 4 months.

### VINEYARD



Sourced from the Piekenierskloof region, Chenin Blanc planted in 1962, Grenache Blanc in 1994 and Chardonnay in 1998, planted to Koffieklip, sandy, loam soils. All sustainable practices as reflects with the principal of the Six Hats.

### TASTING NOTES



Layered notes of tropical fruits, peach and white pears with well-balanced acidity and light oak finish.



### FOOD PAIRING

Seafood paella, prawns Madras, steamed mussels and clams, grilled poultry and summer salads.