

# SIX HATS 'PORK PIE' RED BLEND

2015

**Country**

South Africa

**Region**

Piekenierskloof

**Varietal**

45% Grenache  
45% Shiraz  
5% Mourvèdre, 5% Tannat

**Winemaker**

Jaco Brand

**Alcohol Content**

14%

**Total Sulfur**

No data

**Residual Sugar**

2.5 g/l

**Acidity**

5.5 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, Rheeboekfontein 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 and macerated for 24h. Fermentation and malolactic with selected yeast strains in stainless steel. Aged in 225l neutral French and American oak barrels for 14 months.



### VINEYARD

Sourced from the Piekenierskloof region, planted to Koffieklip, sandy, loam soils. All sustainable practices as reflects with the principal of the Six Hats.



### TASTING NOTES

Ripe red currant, tart cherry, anise seed, white pepper, tea leaf and vanilla. Well-integrated oak with a fine tannin structure and persistent finish.



### FOOD PAIRING

Charcuterie and cheese, roasted turkey, pork belly, lamb meatballs, garlic sausages.