

SIX HATS SHIRAZ

2020

Country
South Africa

Region
Citrusdal Mountains

Varietal
Shiraz

Winemaker
Jaco van Niekerk &
Cellar Master Alecia Boushoff

Alcohol Content
13.5%

Total Sulfur
No data

Residual Sugar
2.3 g/l

Acidity
5.6 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, Rheebofontain 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 24 hours. Fermentation and malolactic with selected yeast strains in stainless steel. Aged 6 months in neutral French and American oak barrels.



VINEYARD



Sourced from the Piekenierskloof & Swartland 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



Notes of plum and black cherry, spicy notes of black pepper and cinnamon. Medium to full-bodied with a juicy palate, spicy aromas, and a refreshing, peppery, and often dry finish.

FOOD PAIRING



Texas and Kansas City BBQ, Hatch green chili cheeseburgers, braised lamb shanks, Daal Makhani, Gouda and blue cheeses.

PRESS

