



# fairvalley

*Fairvalley is a development project consisting of 18 hectares of farmland. It is managed by us, the Fairvalley Workers Association. We have the responsibility of generating income for the future development of our farm. We are proud of our wine and invite you to enjoy the fruits of our labour.*

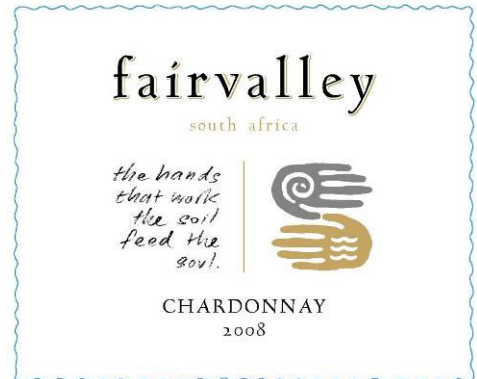
## 2008 CHARDONNAY

**IN THE VINEYARD:** Selection of vineyards in the Pikenierskloof and Cederberg mountains near Citrusdal. All vineyards are trellised and the soils in the area are predominantly Hutton and Glenrosa.

**HARVEST DATE:** Week of the 29<sup>th</sup> January 2008

**WINEMAKING:** All fruit was hand picked, destalked and lightly crushed into separator tanks. The free run juice was combined with the initial press juice and was settled over night. Fermentation took place in stainless steel tanks. A portion of the wine received French oak stave contact during fermentation. Post fermentation the wine was left on its lees for 3 months prior to bottling.

**TASTING NOTE:** Pale golden colour. The wine shows quite full, opulent fruit on the nose, with fresh red apple aromas and subtle oak influence. The mouthfeel is generous, with a lovely rounded mid palate and full finish, tempered by clean acidity.



<i>Wine of Origin</i>	<i>Western Cape</i>
<i>Alcohol</i>	<i>14.47%</i>
<i>Residual sugar</i>	<i>2.9 g/l</i>
<i>Total acid</i>	<i>5.9 g/l</i>
<i>pH</i>	<i>3.43</i>

***The hands that work the soil, feed the soul.***