



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 PINOTAGE

IN THE VINEYARD: Fruit is sourced from vineyards in the Paarl and Agter-Paarl and Swartland regions. The Paarl sites are trellised vineyards and are planted on decomposed granite soils. The Swartland vineyards are also trellised and grow on shale soils.

HARVEST DATE: February 2008

WINEMAKING: Grapes were picked ripe, destalked and lightly crushed. The components were fermented individually, in stainless steel tanks. After fermentation, the wine was pressed off. After malolactic fermentation in tank, the wine was racked off and aged in older French and American oak barrels for 6 months. The components were then blended, filtered and bottled.

TASTING NOTE: Fresh, juicy fruit flavours of plums and red berries, with very light oaking and gentle spice.

<i>Wine of Origin</i>	<i>Coastal</i>
<i>Alcohol</i>	<i>14.65%</i>
<i>Residual sugar</i>	<i>3.5 g/l</i>
<i>Total acid</i>	<i>5.7 g/l</i>
<i>pH</i>	<i>3.72</i>

<i>VARIETIES</i>	
<i>Pinotage</i>	<i>100%</i>

The hands that work the soil, feed the soul.