



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.

2009 SAUVIGNON BLANC

IN THE VINEYARD: Grapes were sourced from trellised vines in cool climate vineyards outside Darling on the west coast. These vineyards are unirrigated and are planted on deep oakleaf soils. 20 percent of the fruit is from an older trellised vineyard outside Malmesbury in the Swartland region.

HARVEST DATE: Second and third week of February 2009

WINEMAKING: The Darling fruit was machine harvested at night, with the grapes arriving cool at the cellar. Bunches were destalked and crushed into stainless steel tanks. The juice was settled for 48 hours, before being drawn off and cold-fermented in tank. The Swartland fruit was hand-picked at night. A combination of Vin7 and Vin13 yeasts were used. After fermentation, the wine was left sur lie for 8 weeks prior to blending and bottling.

TASTING NOTE: Hints of capsicum on the nose, with pear fruit flavours and good acidity.

<i>Wine of Origin</i>	<i>Coastal</i>
<i>Alcohol</i>	<i>12.15%</i>
<i>Residual sugar</i>	<i>3.2 g/l</i>
<i>Total acid</i>	<i>6.6 g/l</i>
<i>pH</i>	<i>3.41</i>

<i>VARIETIES</i>	
<i>Sauvignon Blanc</i>	<i>100%</i>

The hands that work the soil, feed the soul.