



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 CABERNET SAUVIGNON

IN THE VINEYARD: Grapes are predominantly sourced from vineyards in the Stellenbosch region. These twelve year old vineyards are trellised and grow on gravelly Koffieklip soils. The vineyards are meticulously farmed and yields are managed down to below 6 tons per hectare.

HARVEST DATE: 17 March 2008

WINEMAKING: Grapes were machine harvested at 25.6 degrees balling and cold soaked for 48 hours before starting fermentation in stainless steel tanks. Malolactic fermentation also took place in tanks, before the wine was racked and sent to French oak barrels for 12 months. 15% new wood was used, with the remainder being 2nd to 4th fill.

TASTING NOTE: Deep colour. Characteristic nose, showing currant fruit and hints of pencil shavings. Round, ripe fruit on the palate with good soft tannin providing structure.

<i>Wine of Origin</i>	<i>Coastal</i>
<i>Alcohol</i>	<i>14.47%</i>
<i>Residual sugar</i>	<i>1.9 g/l</i>
<i>Total acid</i>	<i>5.8 g/l</i>
<i>pH</i>	<i>3.56</i>

The hands that work the soil, feed the soul.