



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 CHENIN BLANC

IN THE VINEYARD: The grapes for this wine are from three sites. The first is a bushvine vineyard on the west facing hills outside Darling. The vineyard was planted in 2001 on Richter 99 rootstock and is dryland farmed. The second site is on the lower slopes of Paarl mountain and is irrigated. This low-yielding vineyard is 32 years old and is planted on duplex soils. The third portion is in the Piekenierskloof and is a dryland bushvine vineyard.

HARVEST DATE: 9 February (Piekenierskloof) and 18 February (Darling and Paarl)

WINEMAKING: Grapes were hand harvested at 22.3° (Piekenierskloof), 22.5° balling (Darling) and 24.6° balling (Paarl). The fruit was destalked and lightly crushed into separator tanks. It was pressed and then allowed to settle for 48 hours. The clear juice was racked off and fermented using Vin 7 yeasts at approximately 12 degrees Celsius. Fermentation lasted 20 days. Once completed the wine was lightly sulphured and left sur lie for two months prior to bottling. No malolactic fermentation was allowed.

TASTING NOTE: Melon fruit on the nose, with a hint of fragrance. Mouthfeel is rounded and well balanced, with good acidity and richness.

<i>Wine of Origin</i>	<i>Western Cape</i>
<i>Alcohol</i>	<i>13.89%</i>
<i>Residual sugar</i>	<i>3.3g/l</i>
<i>Total acid</i>	<i>6.2g/l</i>
<i>pH</i>	<i>3.33</i>

VARIETIES

Chenin Blanc 100%

The hands that work the soil, feed the soul.