

# fairvalley

south africa

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



*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. Fairvalley wines are Fairtrade accredited since 2010.*

## 2011 CHARDONNAY

**IN THE VINEYARD:** Grapes are sourced from Fairtrade certified vineyards predominantly in the Piekenierskloof region. These vineyards are trellised and grow on sandy, loam soils. The vineyards are meticulously farmed and managed to yield below 6 tons per hectare.

**HARVEST DATE:** Last week of February 2011.

**WINEMAKING:** Grapes were handpicked very early in the morning allowing the grapes to retain their fruitiness and flavours. Only the free run juice was inoculated with selected yeast strains, fermenting under controlled conditions at 12 °C. The wine was fermented and matured on French oak for 2 months.

**TASTING NOTE:** A well rounded wine with rich red apple aromas and hint pineapple flavours. The palate is fruity with prominent creamy vanilla notes and fresh citrus flavours, medium vanilla on the aftertaste. Enjoy with poultry of Asian cuisine.

<i>Wine of Origin</i>	<i>Western Cape</i>
<i>Alcohol</i>	<i>13.5%</i>
<i>Residual sugar</i>	<i>3.29 g/l</i>
<i>Total acid</i>	<i>6.36 g/l</i>
<i>pH</i>	<i>3.45</i>

### VARIETIES

*Chardonnay 100%*

### CLOSURE

*Stelvin*



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