

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.

2012 PINOTAGE

IN THE VINEYARD: Grapes are predominantly sourced from Fairtrade vineyards in the Piekenierskloof region. These 16 year old vineyards are trellised and grow on Table Mountain sandstone soils with gravel underground koffiekliip.

HARVEST DATE: Early February 2012

WINEMAKING: Grapes are both handpicked and machine harvested hereafter it is cold soaked for 24 hours to obtain the desired colour and flavour, fermentation is started with selected yeasts strains under controlled conditions at 26 °C. Malolactic fermentation also took place in tank and the wine was matured for six months on French and American oak.

TASTING NOTE: Bright red colour in the glass, with smoky notes and intense dark fruit aromas, framed by oak spice. The palate is medium bodied, and shows typical aromas of dark coffee and vanilla. Well balanced tannins and lingering flavours of spice vanilla on the finish.

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|-----------------------|---------------------|
| <i>Wine of Origin</i> | <i>Western Cape</i> |
| <i>Alcohol</i> | <i>14 %</i> |
| <i>Residual sugar</i> | <i>1.6 g/l</i> |
| <i>Total acid</i> | <i>6.3 g/l</i> |
| <i>pH</i> | <i>3.45</i> |

VARIETIES
Pinotage 100%

CLOSURE
Stelvin



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