

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.

2017 CHENIN BLANC

IN THE VINEYARD: Grapes are predominantly sourced from Fairtrade vineyards in the Piekenierskloof region. These 21 year old vineyards are trellised and grow on sandy loam soils. The vineyards are meticulously farmed and yields are managed down to below 6 tons per hectare.

HARVEST DATE: February 2017

WINEMAKING: Grapes were handpicked very early in the morning allowing the grapes to retain their fruitiness and flavours. Only the free run juice was settled and inoculated with selected yeast strains, fermenting under controlled conditions at 12 °C. No wood ageing.

TASTING NOTE: A wine with fruity aromas of melon and pear on the nose. Well-rounded palate with lively stone fruit flavours and refreshing acidity on the finish. Enjoy with Light seafood, pastas or spicy Asian cuisine.

<i>Wine of Origin</i>	<i>Western Cape</i>
<i>Alcohol</i>	<i>12.5%</i>
<i>Residual sugar</i>	<i>1.4 g/l</i>
<i>Total acid</i>	<i>6.3 g/l</i>
<i>pH</i>	<i>3.39</i>

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

<i>CLOSURE</i>	
<i>Stelvin</i>	



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