

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 SAUVIGNON BLANC

IN THE VINEYARD: Grapes are predominantly sourced from Fairtrade vineyards in the Piekenierskloof and Swartland region. These 20th year old vineyards are trellised and bush vines and grow on sandy loam soils. The vineyards are meticulously farmed and yields are managed down to below 8 tons per

HARVEST DATE: Second week of February 2017.

WINEMAKING: Grapes were handpicked and machine harvest 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: Tropical notes of ripe summer melon and green figs on the nose. The palate is well- balanced with good texture and citrus flavours, accompanied by tropical notes on the long finish.

<i>Wine of Origin</i>	<i>Western Cape</i>
<i>Alcohol</i>	<i>13.0%</i>
<i>Residual sugar</i>	<i>3.6 g/l</i>
<i>Total acid</i>	<i>6.6 g/l</i>
<i>pH</i>	<i>3.20</i>

VARIETIES

Sauvignon Blanc 100%

CLOSURE

Stelvin



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