

BRAND	Fairvalley	
VARIETALS	Cabernet Sauvignon	
VINTAGE	2008	
APPELLATION	Coastal Region, South Africa	
ANALYSIS	alcohol	14.47 % by vol.
	total acidity	5.8 g/l
	pH	3.56
	residual sugar	1.9 g/l
PRODUCTION	12 x 750ml.	

*the hands that work the soil feed the soul*



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#### FOOD PARTNERS

This Cabernet Sauvignon is paired well with grilled steak and lamb chops. Strong flavored cheeses also go well with this popular red wine.

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#### VINEYARDS & HARVEST

Grapes are predominantly sourced from vineyards in the Stellenbosch region. These twelve year old vineyards are trellised and grow on gravelly Koffieklip soils. The vineyards are meticulously farmed and yields are managed down to below 6 tons per hectare.

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#### VINIFICATION

Grapes were machine harvested at 25.6 degrees balling and cold soaked for 48 hours before starting fermentation in stainless steel tanks. Malolactic fermentation also took place in tanks, before the wine was racked and sent to French oak barrels for 12 months. 15% new wood was used, with the remainder being 2nd to 4th fill.

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#### WINEMAKERS COMMENTS

Deep color. Characteristic nose, showing currant fruit and hints of pencil shavings. Round, ripe fruit on the palate with good soft tannin providing structure.

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#### ABOUT FAIRVALLEY

Fairvalley is a development project consisting of 18 hectares of farmland. It is managed by the Fairvalley Workers Association. They have the responsibility of generating income for the future development of their farm. They are proud of their wine and invite you to enjoy the fruits of their labor.