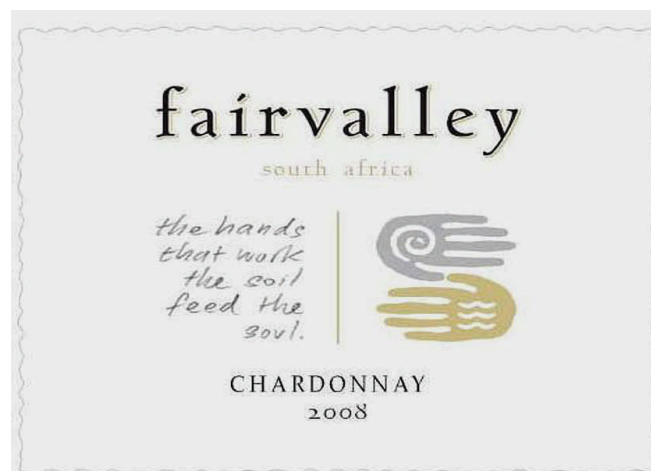


BRAND	Fairvalley	
VARIETALS	Chardonnay	
VINTAGE	2008	
APPELLATION	Coastal Region, South Africa	
ANALYSIS	alcohol	14.47 % by vol.
	total acidity	5.9 g/l
	pH	3.43
	residual sugar	2.9 g/l
PRODUCTION	12 x 750ml.	



VINEYARDS & HARVEST

Selection of vineyards in the Pikenierskloof and Cederberg mountains near Citrusdal. All Vineyards are trellised and the soils in the area are predominantly Hutton and Glenrosa.

VINIFICATION

All fruit was hand picked, destalked and lightly crushed into separator tanks. The free run juice was combined with the initial press juice and was settled over night. Fermentation took place in stainless steel tanks. A portion of the wine received French oak stave contact during fermentation. Post fermentation the wine was left on its lees for 3 months prior to bottling.

WINEMAKERS COMMENTS

Pale golden color. The wine shows quite full, opulent fruit on the nose, with fresh red apple aromas and subtle oak influence. The mouthfeel is generous, with a lovely rounded mid palate and full finish, tempered by clean acidity.

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.