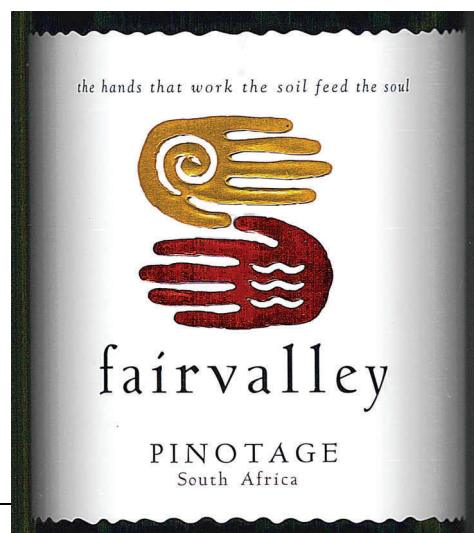


BRAND	Fairvalley
VARIETALS	Pinotage
VINTAGE	2008
APPELLATION	Elgin, South Africa
ANALYSIS	alcohol 14.65 % by vol. total acidity 5.7 g/l pH 3.72 residual sugar 3.5 g/l
PRODUCTION	12 x 750ml.



FOOD PARTNERS

The Pinotage is an excellent mate with cheese snacks and appetizers. Strong game meats such as rabbit and venison are balanced out nicely with the Pinotage. This varietal also pairs nicely with rich cake desserts and chocolate soufflé.

VINEYARDS & HARVEST

The fruit was harvest February 2008 and was sourced from Paarl and Agter-Paarl and Swartland regions. The Paarl sites are trellised vineyards and are planted on decomposed granite soils. The Swartland vineyards are also trellised and grow on shale soils.

VINIFICATION

Grapes were picked ripe, destalked and lightly crushed. The components were fermented individually, in stainless steel tanks. After fermentation, the wine was pressed off. After malolactic fermentation in tank, the wine was racked off and aged in older French and American oak barrels for 10 months. The components were then blended, filtered and bottled.

WINEMAKERS COMMENTS

Fresh, juicy fruit flavors of plums and red berries, with very light oaking and gentle spice.
