

# Fairvalley Chenin Blanc 2008

*Appellation* : Paarl, South Africa

*Production* : 5000 cases

## Analysis

*Alcohol* : 13.5%

*Total Acidity* : 6.2 g/l

*pH* : 3.33

*Residual Sugar* : 3.3 g/l

## FOOD PARTNERS

The Chenin goes well with appetizers and salads. This wine also makes a nice accompaniment with spicier dishes and white meats such as poultry.

## VINEYARDS & HARVEST

The grapes for this wine are from three sites. The first is a bushvine vineyard on the west facing hills outside Darling. The vineyard was planted in 2001 on Richter 99 rootstock and is dryland farmed. The second site is on the lower slopes of Paarl mountain and is irrigated. This low-yielding vineyard is 32 years old and is planted on duplex soils. The third portion is in the Piekenierskloof and is a dryland bushvine vineyard.

## VINIFICATION

Grapes were hand harvested at 22.3 degrees (Piekenierskloof), 22.5 degrees baling (Darling) and 24.6 degrees baling (Paarl). The fruit was destalked and lightly crushed into separator tanks. It was pressed and then allowed to settle for 48 hours. The clear juice was racked off and fermented using Vin 7 yeasts at approximately 12 degrees Celsius. Fermentation lasted 20 days. Once completed the wine was lighted sulphured and left sur lie for two months prior to bottling. No malolactic fermentation was allowed.

## TASTING NOTES

Melon fruit on the nose, with a hint of fragrance. Mouthfeel is rounded and well balanced, with good acidity and richness.

## 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.

fairvalley  
south africa

the hands  
that work  
the soil  
feed the  
soil.



World Premiere Wines