



#### WINEMAKER

Awie Adolf

#### FARMING

Sustainable

#### VARIETALS

Chenin Blanc

#### FEATURES

Bottle, Screw cap, Vegan

#### ABV

13%

#### AVAILABLE SIZES (L)

0.750



# Fairvalley Chenin Blanc

SOUTH AFRICA, WESTERN CAPE, WESTERN CAPE

WHITE

## WINERY OVERVIEW

Founded in 1997, Fairvalley was established by the employees of Fairview Wine and Cheese Estate, with support from South Africa's most awarded winemaker, Charles Back. There are 42 families who are the team behind the scenes of the Fairvalley Workers Association. The Association's main objectives are to address the need for sustainable housing, create jobs and business opportunities for its members, and to empower them to own their own homes under free-hold, as ownership of houses by members should not be linked to their employment.

The Fairvalley Urban Village: The development framework, located in Paarl, allows for approximately 450 residential units and 20,000 square meters of commercial and light industries to be built on the land. The intention is to use alternative eco-friendly building materials: grey water systems, solar energy and other energy efficient techniques are used for the purposes of reduced and more sustainable energy consumption.

Fairvalley wines: 100% of profits from the sale of the wines go directly towards the Fairvalley Workers Association. In addition to developing housing for its members, the Association funds support for education including transportation to schools and college funds for the children of the families of its members. The logo of the hands symbolizes the need to work, with the earth symbol etched on one hand and the water symbol etched on the other.

## VINEYARD

100% Chenin Blanc grapes are predominantly sourced from trellised vineyards in the upper slopes of Fairview farm in Paarl Mountain.

## TERROIR

Decomposed granite soils

## VINIFICATION

On arrival to the cellar the grapes were gently crushed and destemmed. Before fermentation, the juice settled for 2 days in stainless steel tanks and racked off the lees and inoculated with yeast for fermentation. Fermentation lasted for 3 weeks in cold stainless tanks.

Residual sugar 2.4 g/l

Total acid 5.3 g/l

pH 3.43

## AGING

After fermentation, the wine matured on the fine lees for 4 months prior to bottling.

## TASTING NOTES

Inviting aromas of tropical fruits, goose berry and winter melon on the nose. Wellrounded palate with flavours of freshly cut pineapple and quince, soft and smooth with balanced acidity.

