



WINEMAKER

Awie Adolf

FARMING

Sustainable

VARIETALS

Pinotage

FEATURES

Bottle, Screw cap, Vegan

ABV

14%

AVAILABLE SIZES (L)

0.750



Fairvalley Pinotage

SOUTH AFRICA, PAARL, WESTERN CAPE



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

Grapes are predominantly sourced from vineyards in the lower slopes of Paarl Mountain. The 21-year-old vineyards are trellised with drip irrigation.

TERROIR

Sandy to loamy soils with gravel underground.

VINIFICATION

The grapes were destalked and gently crushed before fermentation in stainless steel tanks. Fermentation was started with selected yeasts strains under controlled conditions at 26 °C. After alcoholic fermentation, the wine went through malolactic fermentation in stainless steel tank with alternative oak method.

Residual sugar 4.2 g/l

Total acid 5.4 g/l

pH 3.59

AGING

40% of the wine was aged in 225L old French and American oak barrels for 10 months before blending and bottling.

TASTING NOTES

Bright red color, with black cherries, plums and hints of smoky oaked spice on the nose. The palate is medium bodied with blackberries, wild raspberries, fresh tannins and touch of vanilla oak on the finish.

