

## Fairvalley Pinotage (Fairtrade) 2011

Bright red colour in the glass, with aromas of red fruit, spice and Christmas cake. The palate is medium bodied, and shows typical aromas of ripe strawberries and plums. Well balanced with soft oak and vanilla on the finish.

**variety :** Pinotage | 100% Pinotage

**winery :** Fairvalley Wines

**winemaker :** Awie Adolf

**wine of origin :** Western Cape

**analysis :** alc : 14.27 % vol   rs : 1.67 g/l   pH : 3.51   ta : 6.5 g/l   va : 0.45 g/l   so2 : 67 mg/l   fso2 : 32 mg/l

**type :** Red   **style :** Dry   **body :** Medium   **taste :** Fruity   **wooded**

**pack :** Bottle   **closure :** Screwcap

**in the vineyard :** Grapes are predominantly sourced from Fairtrade vineyards in the Piekenierskloof region. These 14 year old vineyards are trellised and grow on Table Mountain sandstone soils with gravel underground koffieklip.

**about the harvest:** Harvest Date: Early February 2010

**in the cellar :** Grapes are both handpicked and machine harvested hereafter it is cold soaked for 24 hours to obtain the desired colour and flavour, fermentation is started with selected yeasts strains under controlled conditions at 26° C. Malolactic fermentation also took place in tank and the wine was matured for six months on French and American oak.