

# FAIRHILLS

*Embraced by the winds, Kissed by the sea, Guided by the stars*



Purchasing FAIR TRADE CERTIFIED™ products supports building a better life for workers and farming family communities through fair prices and direct trade. Environmental stewardship ensure sustainable development practices. Fairhills Vineyards utilize methods of production that protect farmer's health and preserve valuable ecosystems for future generations. Fairhills is one of the largest Fair Trade project worldwide to be accredited under the FLO logo with over 1000 farm employees and their families benefiting from this unique social development project. The project is bringing life changing developments

for communities; improving working and living conditions, education and healthcare, making a better life for all. Your glass of wine makes a world of difference.



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## CABERNET SAUVIGNON

**Source:** Argentina

**Designation:** Mendoza

**Vintage:** 2007

**Grape Varietal:** Cabernet Sauvignon  
(92% Cabernet Sauvignon & 8% Bonardo)



## MALBEC

**Source:** Argentina

**Designation:** Mendoza

**Vintage:** 2007

**Grape Varietal:** Malbec  
(95% Malbec & 5% Bonardo)



## CHARDONNAY

**Source:** South Africa

**Designation:** Rawsonville, Western Cape

**Vintage:** 2008

**Grape Varietal:** 100% Chardonnay



## MERLOT

**Source:** South Africa

**Designation:** Rawsonville, Western Cape

**Vintage:** 2008

**Grape Varietal:** 100% Merlot

**Harvest & Winemaking:** Mendoza, Argentina is a narrow strip lining the foothills of the Andes from Cafayate Valley north to Patagonia south. The grapes are grown on vines of 35+ years in age in a soil composite of clay and loam. The grapes are hand harvested in the middle of march. They are gently destemmed, crushed and fermented for 7 days at 25°C-28°C.

Mendoza, Argentina is a narrow strip lining the foothills of the Andes from Cafayate Valley north to Patagonia south. The grapes are grown on vines of 90+ years in age in a soil composite of clay and loam. The grapes are hand harvested at the end of march. They are gently destemmed, crushed and fermented for 7 days at 25°C-28°C.

Sourced from the heart of South Africa on the Western Cape. The grapes are grown on vines 10+ years in age in a soil composite of hutton and clay. The grapes are harvested in early February. They are then gently destemmed, crushed and fermented at 14°C-17°C. The wine is then aged in oak.

Sourced from the heart of South Africa on the Western Cape. The grapes are grown on vines 10+ years in age in a soil composite of Hutton and Clay. The grapes are harvested in March. They are then gently destemmed, crushed and barrel aged on a blend of French and American oak.

**Characteristics:** Aromas of dark fruit, coffee and black tea that lead into fresh strawberry fruit. Well balanced with good acidity and layers of smoke on the finish round out this wine.

Jammy, plum aromas that lead into rich, dense fruit with a touch of cherry and cranberry.

Offering bright citrus tones on the nose and sophisticated hints of vanilla and oak. This perfectly balanced wine offers crisp acidity and lively white fruit characters.

Medium bodied with flavors and aromas of bright red fruit layered with blueberry and silky tannins on the finish.

**Food Pairings:** Pair this wine with your favorite pasta dish or grilled meats.

Pairs well with rich, spicy meat dishes, grilled meats and vegetables, stews, pasta and mature cheeses.

Pairs well with shellfish, chicken or simply on its own.

Pairs well with steak, lamb, pasta or simply on its own.

**Serving Temperature:** Room Temperature  
(60°F-65°F)

Room Temperature  
(60°F-65°F)

Chilled  
(50°F-55°F)

Room Temperature  
(60°F-65°F)

**Alcohol:** 13.4%

13.3%

13.3%

13.9%

**Residual Sugar:** 3.9g/l

4.7g/l

3.48g/l

3.2g/l

**Acidity:** 5.3g/l

5.3g/l

5.57g/l

5.45g/l

**UPC:** 0-84279-97935-9

0-84279-97934-2

0-84279-97932-8

0-84279-97933-5

