

Fairview Chenin Blanc 2002

Colour: Pale golden straw.

Aroma: Dried pear, Golden Delicious apple and toasty hazelnut.

Palate: Intense rounded mouth feel, ripe pear opulence, long finish.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Coastal

analysis : alc : 14.72 % vol rs : 2.1 g/l pH : 3.1 ta : 6.45 g/l

type : White **style** : Dry **wooded**

pack : Bottle

2001 Vintage: 3½ stars John Platter Guide.

ageing : The wine is drinking well right now, but will benefit with a year or two cellaring.

in the vineyard : Fairview cellar - with its spectacular view of Table Mountain - lies on the south west slopes of Paarl at the Cape of Good Hope. Established more than 300 years ago, Fairview has been in my family for three generations. Our committed team carefully guide the wine from the vine to the bottle, capturing yet another perfect Cape summer.

about the harvest: Chenin Blanc was harvested ripe at over 24° Balling in February and March 2002. The grapes were harvested from the farm Primo in the Agter Paarl region. All these vineyards are dryland bush vine, with low yields of between 4 and 6 tons/ha.

in the cellar : The grapes were whole bunch pressed before being barrel fermented in older (neutral oak). The wine was left Sur Lie for 4 months. The wine was stabilized before bottling.

