

## Fairview Semillon 2001

Semillon is grown at the foot of Paarl Mountain. The vintage was very warm and the grapes ripe. The wine is big, bold and extremely satisfying.

Colour: Golden green straw.

Aroma: Creamy lemon, straw and toasty hazelnut.

Palate: Intense full palate finishing long.

**variety** : Semillon | 100% SÃ©millon

**winery** : Fairview Wines

**winemaker** : Anthony de Jager

**wine of origin** : Coastal

**analysis** : alc : 13.5 % vol    rs : 2.4 g/l    pH : 3.1    ta : 6.9 g/l

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

**pack** : Bottle

3½ stars John Platter Guide.

Bronze at the International Wine Challenge 2003

**ageing** : The wine will develop over the next 3 to 5 years and possibly much longer. With age it develops a wonderful marmalade tang and rich texture.

**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**: Semillon was harvested ripe at 25° Balling in February 2001.

**in the cellar** : The grapes were whole bunch pressed before being barrel fermented in new and used medium toast oak barrels. The lees is stirred every week, and the wine completed malolactic fermentation. After 7 months in barrel the wine was lightly filtered and bottled.

