

Fairview La Beryl Blanc 2004

International Wine Challenge 2005 - Seal of Approval

Colour: Deep warm gold

Aroma: Ripe creamy peach, apricot aromas.

Palate: Intense ripe stone fruit flavours.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Coastal

analysis : alc : 12.45 % vol rs : 206.3 g/l pH : 3.62 ta : 9.4 g/l

type : White **wooded**

pack : Bottle

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ageing : The wine drinks well right now and may age for many years.

about the harvest: Chenin Blanc was harvested at 22Â° Balling. The harvesting was done extremely gently into small lug boxes, and the grapes transported to a shed to where they were carefully laid out on racks to dry. Blowers were rigged up to keep the air circulating.

in the cellar : It takes about 4 weeks for the grapes to dry to a raisiny state. They are then pressed and allowed to ferment naturally. The fermentation can last up to 4 - 6 months.