

Fairview Chardonnay 2003

Very ripe grapes will give full tropical Chardonnay, offset by sweet toasty oak.

Colour: Pale buttercup with green tints.

Aroma: Lemon cream, peach and vanilla.

Palate: Ripe and well balanced.

variety : Chardonnay | 100% Chardonnay

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Coastal

analysis : alc : 15.0 % vol rs : 2.0 g/l pH : 3.47 ta : 6.2 g/l

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

pack : Bottle

2001 Vintage

4 stars John Platter Guide

Silver at the Michelangelo International Wine Awards 2002

Double Gold at the Veritas Awards 2002

ageing : Will drink well for the next two to three years.

in the vineyard : Fairview cellar - with it's 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. Resisting the temptation to open this bottle now, could reward you with a wine of greater complexity and enjoyment. Barrel fermented and left sur lie, the Chardonnay expresses intense varietal character and a rich full flavoured finish.

about the harvest: The grapes were harvested in February 2003.

in the cellar : Ripe grapes were whole bunch pressed before being barrel fermented in new and second fill French and American oak barrels. The wine spent six months sur lie before being bottled.

