

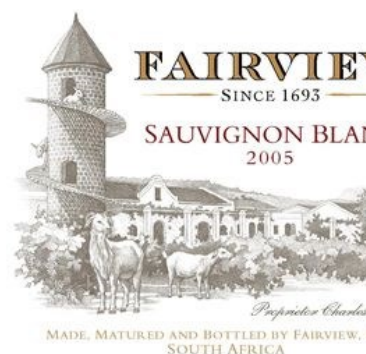
Fairview Sauvignon Blanc 2005

Both vineyards are dryland with the cooler Durbanville site producing fruit that is more green fig but lighter in style with a fresh acidity. The Malmesbury fruit has a pronounced ripe fruity nose, with an accompanying richer palate. The two vineyards are separately fermented and blended prior to bottling. Colour: Pale straw.

Aroma: Intense gooseberry and nettle.

Palate: Good varietal flavours, long finish.

My wine making team have taken great care in capturing the essence of this region, producing a Sauvignon Blanc with clean gooseberry, green pepper and fig aromas and a rich palate. A dish of ocean fish, grilled chicken or a warm (preferably Fairview) goats; cheese salad would be amongst the many perfect dishes for this wine.



variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Coastal

analysis : alc : 12.15 % vol rs : 3.5 g/l pH : 3.35 ta : 5.7 g/l

type : White

pack : Bottle

2002 Vintage

Gold at the Michelangelo International Wine Awards 2002

ageing : The wine is drinking well right now, and should develop over the next year

in the vineyard : Established in 1693, Fairview cellar - with its spectacular view of Table Mountain, lies on the south western slopes of Paarl at the Cape of Good Hope.

Fairview was purchased by my grandfather in 1937 and I am the third generation of my family to make wine at the Fairview cellar. We have vineyards in the leading Coastal wine producing area, where geographic and climatic diversity allow us to craft a range of truly distinctive wines. In addition, Fairview is the country's leading producer of gourmet cheese.

Fairview Sauvignon Blanc is a harmonious blend of grapes from different areas within the Coastal Region. Gnarled 40 year old unirrigated bush vines form the base of this wine, and drive its rich expressive style. The Sauvignon Blanc were selected from two vineyards, Durbanville and Malmesbury.

about the harvest: Sauvignon Blanc was harvested ripe at 23.5Â° Balling on 4 February 2005. The grapes were harvested in stages to achieve a crisper varietally true Sauvignon, with a full mid-palate.

in the cellar : The grapes were destemmed, crushed and held in the drainer overnight. The juice was cold fermented, and left on its lees before bottling.