

Fairview La Beryl Blanc 2005

International Wine and Spirit Competition (IWSC) 2006 - Silver
Concours Mondial de Bruxelles 2006 â€” Great Gold Medal

This is a very special wine with enormous poise and concentration - Fairview La Beryl, a traditional handcrafted straw wine, personifies the quintessence of grape. The blend is approximately 50% Chenin Blanc and 50% Semillon. La Beryl is fragrant, succulent and crisp, a sumptuous dessert wine of balance and finesse.

Colour: Warm golden straw.

Aroma: Ripe creamy peach and apricot aromas. Vanilla humbugs with subtle white flower and wild honey hints.

Palate: Good balance and a full mouthfeel. Long finish, with intense ripe stone fruit flavours.



variety : Chenin Blanc | 50% Chenin Blanc, 50% Semillon

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Coastal

analysis : alc : 13.06 % vol rs : 168.6 g/l pH : 3.46 ta : 9.7 g/l

type : White wooded

pack : Bottle

International Wine and Spirit Competition (IWSC) 2006 - Silver
Concours Mondial de Bruxelles 2006 â€” Great Gold Medal

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

about the harvest: Chenin Blanc and Semillon was harvested at 22Â° Balling. The harvesting was done extremely carefully so not to damage any fruit. Picked into small lug boxes, and transported to a well ventilated shed to where they were carefully laid out on racks lined with straw to dry.

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