

Fairview Sauvignon Blanc 2006

Colour: Pale straw with a greenish tinge.

Aroma: Fresh gooseberry and figs.

Palate: Firm acid, some riper fruit balanced with green figs. Crisp 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 : 12.45 % vol rs : 3.4 g/l pH : 3.27 ta : 7.6 g/l

type : White

pack : Bottle

2006 Vintage

Veritas 2006 - Bronze

2005 Vintage

John Platter Wine Guide 4 stars

2002 Vintage

Gold at the Michelangelo International Wine Awards 2002

ageing : The wine is best consumed within the first two years after vintage.

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 blend of grapes from a number of area areas within the Coastal Region. 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.

The fruit is from Swartland vineyards (60%) and Stellenbosch vineyards (40%). The combination of fruit allows the wine to have a firm structure, and acid, balanced with characteristic fruit aromas and flavours. The Swartland site is dryland farmed, while the Stellenbosch vineyards are irrigated.

about the harvest: Harvest Date: 5th to 14th February 2006

Sauvignon Blanc is harvested from a number of vineyard sites, in the Swartland and Stellenbosch areas. The fruit was picked at between 21Â° and 22.5Â° Balling.

in the cellar : Fermented in stainless steel tanks at 13Â° Celsius. The juice was cold fermented, and left on its lees before blending and bottling. The two vineyards were fermented separately, and then blended. The wine was left on the lees prior to bottling.

