

## Fairview La Beryl Blanc 2006

2007 Decanter World Wine Awards â€” Commended  
2007 International Wine Challenge â€” Silver Medal  
2007 Concours Mondial de Bruxelles â€” Silver Medal

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 mouth-feel. Long finish, with intense ripe stone fruit flavours.

### Winemaker's Notes:

This is a very special wine with enormous poise and concentration. The wine has an abnormally high volatile acidity of 1.16g/l. For a normal dry white or red wine this would be totally unacceptable, but a higher level is discernable necessary in a straw wine, and adds another level of complexity.

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

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Coastal

analysis : alc : 11.68 % vol rs : 194.7 g/l pH : 3.36 ta : 9.3 g/l

type : White style : Sweet wooded

pack : Bottle closure : Cork

### 2006 Vintage

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### 2005 Vintage

2006 International Wine and Spirit Competition (IWSC) - Silver

2006 Concours Mondial de Bruxelles â€” Great Gold Medal

John Platter Wine Guide - 4½ stars

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

about the harvest: Harvest Date: February 2006

Chenin Blanc and Semillon were harvested at 22Â° Balling. The harvesting was done extremely carefully so as 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.

