

Fairview Chardonnay 2006

Colour: Pale buttercup with greenish tinge.

Aroma: Lemon cream, peach and hints of vanilla.

Palate: Classic feel. Well balanced with citrus undertones.

Winemaker's Notes:

Full flavoured healthy grapes were picked at optimum ripeness. Gentle oak integration gives a rich wine, with classic Chardonnay character. The old vine component of the blend adds depth and complexity to the palate.

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 **body :** Full **wooded**

pack : Bottle **closure :** Cork

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.

Oenological Treatment: Chardonnay was harvested from two sites. One is a young trellised vineyard on the lower slopes of Fairview, in Paarl, on decomposed granite soils. The other is from an 18 - 20 year old vineyard, high on the Bottelary Hills in Stellenbosch, also on rocky decomposed granite soils.

Barrel fermented and left sur lie for 5 months, this Chardonnay expresses intense varietal character and a rich full flavoured finish.

about the harvest: Harvest Date: February 2006

