

## Fairview Oom Pagel Semillon 2006

2007 Old Mutual Trophy Wine Show â€” Bronze Medal (75/100)

2007 Decanter World Wine Awards â€” Commended

2007 International Wine Challenge â€” Bronze Medal

International Wine and Spirit Competition (IWSC) 2006 - Bronze

Colour: Pale gold with a green tinge

Aroma: Gooseberries and grassiness mingle with hints of citrus rind and pineapple.

Palate: Lovely balance between fresh acid and round mid-palate, courtesy of oak. Long rich finish.

### Winemaker's Notes:

Stylistically the 2006 is a significant change from previous vintages. Firstly the wine is no longer a single vineyard wine, as we are using a component from Darling. The elevated fruit and freshness that characterises the Darling grapes requires a more subtle approach to barrel maturation so as to emphasize the fruit in the final wine. The style of the wine is now more fruit driven and less influenced by oak.

Oom Pagel Semillon needs your finest culinary creations - this is for a special dinner.

variety : | 100% Semillon

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Coastal

analysis : alc : 13.49 % vol rs : 4.2 g/l pH : 3.11 ta : 6.4 g/l

type : White taste : Fragrant wooded

pack : Bottle closure : Cork

### 2006 Vintage

2007 Old Mutual Trophy Wine Show â€” Bronze Medal (75/100)

2007 Decanter World Wine Awards â€” Commended

2007 International Wine Challenge â€” Bronze Medal

International Wine and Spirit Competition (IWSC) 2006 - Bronze

### 2002 Vintage

2003 Concours Mondial de Bruzelles - Silver Medal

2003 International Wine Challenge - Silver Medal

### 2001 Vintage

John Platter Guide - 4½ stars

89 points in the Wine Enthusiast

Used during a demonstration at the London Good Food Show by Oz Clarke

4 stars in the Wine Magazine

### 2000 Vintage

2002 South African Trophy Wine Show - Trophy for Best Semillon

2002 International Wine Challenge - Bronze Medal

John Platter Guide - 5 stars

ageing : It should develop in the bottle over the next 5 to 7 years, becoming increasingly more complex.

in the vineyard : As a young boy, I spent hours listening to the anecdotes of an old man who we affectionately called Oom Pagel (Uncle Pagel). He was a handsome man with a drooping moustache, a descendent of the Malay slaves brought to the Cape by the Dutch. I was fascinated by his stories which spanned a century of the life and times at Fairview. These stories instilled in me a love of the land and a respect for the people who worked it. Between all these stories, Oom Pagel still found time to grow champion vegetables. Oom Pagel's 12 children were born at Fairview, and a number of his grand and great-grand children live and work with us today. Semillon was Oom Pagel's favourite grape, so it is fitting that we honour him with this wine.



**about the harvest:** Harvest Date: February 2006

**Oenological Treatment:**

The fruit for the 2006 vintage was harvested from two sites. 45% was from our vineyards near Darling, on the West Coast. This bushvine vineyard is on deep red oakleaf soils, and is unirrigated. The bunches were picked at 23.4° Balling.

The second Semillon component is from the Fairview farm, grown on decomposed granite soils and was harvested at 24.6° Balling.