

Fairview Sauvignon Blanc 2007

Colour: Pale straw with a greenish tinge.

Aroma: Riper Sauvignon Blanc aromas of melon and passion fruit.

Palate: Fresh acidity balanced with a rich mouthfeel.

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 : 13.7 % vol rs : 1.7 g/l pH : 3.37 ta : 6.2 g/l

type : White

pack : Bottle **closure :** Cork

2006 Vintage

Veritas 2006 - Bronze

John Platter Wine Guide 4 stars

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 18 months 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.

A key aspect of the 2007 vintage was a week of excessively high temperatures at the end of January. In Darling and Malmesbury, this forced us to pick earlier, and saw a rapid rise in sugar levels during the heatwave. This wine has turned out surprising good, showing a lovely full mouthfeel, and is an important part of the 2007 blend. The remaining fruit from Paarl and Stellenbosch recovered very well from the heatwave and was picked at lower sugar levels. This component of the blend contributes higher acidity and freshness to the final wine.

about the harvest: Harvest Date:

22nd to 26th January (Darling & Malmesbury)

1st February (Paarl)

7th to 9th February (Stellenbosch)



Sauvignon Blanc is harvested from a number of vineyard sites, in the Darling, Swartland and Stellenbosch areas. The various parcels of fruit were picked at between 21° and 24.5° Balling.