

Fairview Chardonnay 2007

Colour: Pale straw.

Aroma: Punchy fruit aromas - apple, citrus rind and hints of pineapple. Fragrant lift, with subtle toast and cloves.

Palate: Mid-palate is supple and well rounded, with the fruit flavours following through. Balanced acidity and integrated tannins provide a long, crisp finish.

Winemaker's notes:

This vintage is a more fruit driven style, due to the younger vines at Fairview that we have harvested from. We therefore limited the use of new wood, taking care not to overpower the fruit flavours. I think that this wine will be best consumed in the first two years, but will continue to develop over three to four years.

variety : Chardonnay | 100% Chardonnay

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Coastal

analysis : alc : 14.38 % vol rs : 4.3 g/l pH : 3.45 ta : 6.2 g/l

type : White **style :** Dry **body :** Full **wooded**

pack : Bottle **closure :** Cork

ageing : Will drink well for the next three to four 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.

Chardonnay was hand picked from young trellised vines (6 year old) on the lower slopes of Paarl mountain, on the Fairview farm. This vineyard is grown on decomposed granite soils and received supplementary irrigation during the ripening season.

about the harvest: Harvest Date: 6 February 2007

The bunches were harvested at 23.8° balling, and the vineyard yield was approximately 8 tons/ha.

in the cellar : Grapes were whole bunch pressed in a pneumatic press and the juice allowed to settle. This juice was cold fermented, with 50% in stainless steel tanks and the remainder in new (10%) and used French oak barriques. The two components were left sur lie for five months before being blended and bottled.

