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Fairview Darling Chenin Blanc 2008

Fresh aromas of fragrant pineapple and and melon. The wine shows a crisp mouthfeel. Fruit flavours follow through from the nose, with vibrant character and a clean finish.



variety : Chenin Blanc | 100% Chenin Blanc
winery : Fairview Wines
winemaker : Anthony de Jager
wine of origin : Darling
analysis : **alc :** 13.4 % vol **rs :** 1.5 g/l **pH :** 3.33 **ta :** 6.6 g/l
type : White **style :** Dry **body :** Medium **taste :** Mineral
pack : Bottle **closure :** Screwcap

in the vineyard : The grapes for this wine are from a bushvine vineyard on the west facing hills outside Darling, at approximately 300m above sea level. The vineyard was planted in 2001 on Richter 99 rootstock and is dryland farmed. The soil in this vineyard is decomposed granite, differentiating it from the surrounding vineyards which are mainly oakleaf soils. The crop was thinned down to two bunches per shoot.

in the cellar : Grapes were hand harvested at 22.8Â° balling. The fruit was destalked and lightly crushed into separator tanks. Only the free-run juice was used for this wine, and was allowed to settle for two days. The clear juice was racked off and fermented using Vin 7 yeasts at approximately 12 degrees Celsius. Fermentation lasted 20 days. Once completed the wine was lightly sulphured and left sur lie for two months prior to bottling. No malolactic fermentation was allowed.