

Fairview Sauvignon Blanc/Semillon 2008

Colour: Pale straw colour.

Aroma: Fresh lime and mineral aromas with a zesty, vibrant mouthfeel.

Palate: Subtle richness on the palate with ripe gooseberry and guava characters.

The 2008 harvest was a challenging, but ultimately a rewarding one. We had some unexpected rain during the harvest, which required extra work in the vineyard, clearing out leaves to air the canopy and prevent rot. Cropping levels were higher and berries were larger. However I feel that this wine shows lovely character. The Semillon adds a suppleness and complexity to the mid palate and I think that the wine will drink well over the next 2 to 3 years. - *Anthony de Jager*

variety : Sauvignon Blanc | 53% Sauvignon Blanc, 47% Semillon

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Coastal

analysis : alc : 12.97 % vol rs : 1.3 g/l pH : 3.43 ta : 6.8 g/l

type : White **style** : Dry **wooded**

pack : Bottle **closure** : Screwcap

in the vineyard : Sauvignon Blanc and Semillon grapes were sourced predominantly from our dryland, trellised vineyard in Darling. These vineyards are on the cool, west-facing slopes on the mountains outside the town. Breezes from the Atlantic Ocean keep summer temperatures between 22° and 25° centigrade. The vines are predominantly planted on ferrous oakleaf soils and the vineyards were planted in 2004.

about the harvest: HARVEST DATES:
Sauvignon Blanc: 27 February 2008
Semillon: 6 March 2008

Sauvignon Blanc and Semillon were harvested at 22.4° and 22.8° Balling respectively.

in the cellar : The bunches were destalked, lightly crushed and pressed in a pneumatic press. The juice was settled and fermented in stainless steel tanks at between 11° and 13° Celsius. A small portion of the Semillon (10%) was fermented in 2nd fill French oak barrels. After fermentation the wine was left on its fine lees for 6 months prior to blending and bottling.

