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Fairview La Beryl Blanc 2007

Colour: Pale golden colour.
Aroma: Honeysuckle, citrus rind and fragrant aromas. Rich opulent mouthfeel, overflowing with peach and honey flavours.
Palate: Good, crisp acidity balances the sweetness, leading to a long, elegant finish.

With the 2007 wine being produced solely from old vine Chenin Blanc, it shows deep concentration and richness on the palate. Firm, integrated tannins, resulting from the smaller berries on the old vines, provide the structure required for aging up to 10 years. This structure also makes La Beryl Blanc an ideal partner for rich, full flavoured cheeses, and decadent desserts. - *Anthony de Jager*

variety : Chenin Blanc | 100% Chenin Blanc
winery : Fairview Wines
winemaker : Anthony de Jager
wine of origin : Coastal
analysis : **alc :** 13.41 % vol **rs :** 145.8 g/l **pH :** 3.19 **ta :** 8.7 g/l
type : White **style :** Sweet **wooded**
pack : Bottle **closure :** Cork

2006 Vintage
2007 Decanter World Wine Awards â€“ Commended
2007 International Wine Challenge â€“ Silver Medal
2007 Concours Mondial de Bruxelles â€“ Silver Medal

2005 Vintage
2006 International Wine and Spirit Competition (IWSC) - Silver
2006 Concours Mondial de Bruxelles â€“ Great Gold Medal
John Platter Wine Guide - 4Â½ stars

ageing : The wine drinks well right now and will age for many years.

in the vineyard : The 2007 was made using Chenin Blanc grapes, harvested from two vineyard sites. The first is a 28 year old untrellised, dryland vineyard at the Primo farm in the Agter-Paarl area. The second component was from a 30 year old vineyard at Fairview. This vineyard is grown on decomposed granite soils, with koffieklip subsoils.

about the harvest: Harvest dates:
Primo 31 January 2007
Fairview 15 February 2007

The harvesting was done extremely carefully so as not to damage any fruit. The grapes were harvested at 21 degrees balling. Picked into small lug boxes, the grapes were transported to a well ventilated shed to where they were carefully laid out on racks lined with straw to dry.

in the cellar : It took about four weeks for the grapes to dry out to a 'raisiny' state, losing up to 75% of their moisture. They were then pressed and allowed to ferment in stainless steel tanks. Fermentation took three months and the wine was left on its lees for a further 4 months prior to bottling.