

Fairview Sauvignon Blanc 2009

Colour: Pale straw colour.

Aroma: Punchy green fig aromas with a hint of flintiness on the nose.

Palate: Capsicum flavours are balanced by riper fruit which comes through on the palate, creating fullness and leading to a well balanced finish.

Winemaker's notes:

The 2009 vintage was a good one for Sauvignon Blanc. After a good winter, there was no rain during the harvest which resulted in smaller grapes with deeper concentration of aroma and flavour. I think that the Swartland component's rich fruit has added complexity, but the wine retains its cool-climate freshness. - Anthony de Jager

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Coastal

analysis : alc : 13.49 % vol rs : 2.2 g/l pH : 3.31 ta : 7.5 g/l

type : White **style :** Dry

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 enjoyed within the first 18 months after vintage.

in the vineyard : Sauvignon Blanc was harvested from two vineyard sites in the Darling and Swartland areas. The Swartland vineyard is on shale soils and the Darling vineyards on deep red oakleaf soils. All the vineyards are trellised and both the Darling and Swartland vineyards are irrigated.

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. To life!

about the harvest: Harvest Dates:

Swartland: 5th February

Darling: 16 - 23 February

The various parcels of fruit were picked at between 22.3° and 24.6° balling, over a period of 3 weeks. All the Darling fruit was machine harvested at night (from 23h00) and the grapes arrived at the cellar at 15° celsius. The final blend comprises 70% Darling and 30% Swartland grapes.

in the cellar : After harvesting the bunches were destalked, lightly crushed and pressed in a pneumatic press. Juice was settled and then fermented in stainless steel tanks at between 11° and 13° celsius. After fermentation the wine was left on its fine lees prior to blending and bottling.

