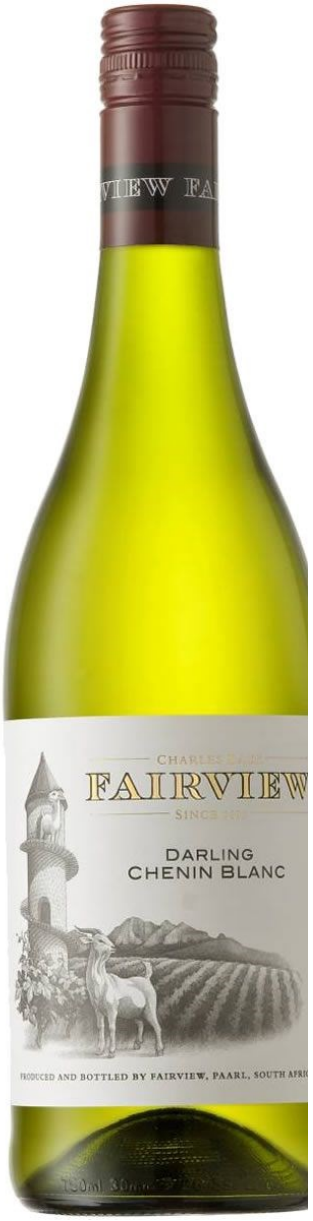
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Fairview Darling Chenin Blanc 2010

Intense Fruity aromas of guava and quince balanced by clean citrus notes. The Palate starts with ripe fruit and medium weight developing into a fresh finish and lingering minerality.



variety : Chenin Blanc | 100% Chenin Blanc
winery : Fairview Wines
winemaker : Anthony de Jager
wine of origin : Darling
analysis : **alc :** 13 % vol **rs :** 3.4 g/l **pH :** 3.46 **ta :** 7.1 g/l
type : White **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **closure :** Cork

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 surronding vineyard which are mainly oakleaf soils. The crop was thinned down to two bunches per shoot.

about the harvest: Harvest Date: 8 February and 15 February 2010

in the cellar : Grape were harvested 7 days apart at 21.4° B and 22.7° B, respectively. The fruit was destalked and lightly crushed into the press. After gentle pressing to 0.2 bar of pressure, the juice was allowed to settle for two days. The clear juice was racked off and fermented using Vin 7 yeasts at approximately 12° C. Fermentation lasted 20 days. Once completed the wine was lightly sulphured and left on the lees for a month prior to bottling.

No malolactic fermentation was allowed.