

## Fairview Weisser Riesling 2009

Fresh green apple, pear and grapefruit aromas with lovely lime minerality on the palate. Mouthfeel shows influence of extended lees contact, adding richness.

**variety** : Weisser Riesling | 100% Weisser Riesling  
**winery** : Fairview Wines  
**winemaker** : Anthony de Jager  
**wine of origin** : Darling  
**analysis** : **alc** : 13 % vol   **rs** : 3 g/l   **pH** : 3.31   **ta** : 5.4 g/l  
**type** : White   **style** : Dry   **body** : Light   **taste** : Fragrant  
**pack** : Bottle   **closure** : Screwcap

**in the vineyard** : Weisser Riesling was hand harvested from cool vineyards near Darling on the west coast some 300 metres above sea level. This 3 hectare bushvine vineyard is unirrigated, and the vines grow on deep red oakleaf soils. The vineyard is 7 years old and the 2009 harvest yielded 5.5 tons of grapes per hectare.

**about the harvest**: HARVEST DATES: 19th & 23rd February 2009

**in the cellar** : Bunches were hand harvested at between 21.4° and 21.7° B and whole bunch pressed to 0.9 bar pressure in a pneumatic press. The juice was allowed to settle for 48 hours, racked off and cold fermented in stainless steel tanks using Vin7 yeast. Cold fermentation took place at 11° C and lasted 20 days. The wine spent 12 weeks on the gross lees, was racked and spent six months on the fine lees prior to being bottled.

