

## Fairview Oom Pagel Semillon 2009

Pale colour with hints of green gold. The nose reveals the origin of the fruit, with an aroma of fresh herbs, citrus and distinct minerality. Lemon and grapefruit continue to the palate, accompanied by initial oak spice and lingering sweet fruit. The palate is of pleasant weight with a careful balance between richness and zesty acidity.

**variety :** Semillon | 100% Semillon

**winery :** Fairview Wines

**winemaker :** Anthony de Jager

**wine of origin :** Darling

**analysis :** alc : 13.86 % vol rs : 2.4 g/l pH : 3.5 ta : 5.9 g/l

**type :** White **style :** Dry **taste :** Fragrant **wooded**

**pack :** Bottle **closure :** Cork

2007 vintage: 4 stars John Platter Guide

2006 vintage: 89 points Wine Spectator

2004 vintage: 4½ stars John Platter Guide

**in the vineyard :** The fruit for the 2009 vintage was all harvested from our vineyards near Darling, on the West Coast. Planted in 2004, this bushvine vineyard is on deep red oakleaf soils, and is unirrigated.

### Winemaker's Comments

"In 2009 it was once again possible for us to make our limited release Semillon. The vintage was exceptional and the quality of the fruit lended itself to a delicate and handmade wine. We chose a slightly different oaking regime for this wine, to more closely suit the quality of the fruit. This wine will definitely benefit from some time in the bottle." Anthony de Jager

**about the harvest:** Harvest Date: 10th February 2009

The bunches were whole bunch pressed.

**in the cellar :** The bunches were whole bunch pressed. 50% of the wine was fermented in French oak barrels (mainly 2nd and 3rd fill French barrels). The rest of the wine was fermented in stainless steel tanks. After fermentation and 8 months lees contact, the wine was blended and returned to its lees in tank for a further 4 months prior to bottling.

