

Fairview Chardonnay 2009

Fragrant aromas of apple and quince on the nose, accompanied by hints of cashew nut. The palate light but intense, with creamy dessert apples and moments of crisp citrus. The oaking is delicate adding rich texture and attractive toasted nut character.

variety : Chardonnay | 100% Chardonnay

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 1.5 g/l pH : 3.42 ta : 6.4 g/l

type : White **style :** Dry **body :** Full **wooded**

pack : Bottle **closure :** Screwcap

ageing :

in the vineyard : Chardonnay was harvested from a 9 year old un-irrigated, trellised vineyard in Darling, grown on deep oakleaf soils.

about the harvest: Harvest dates: 26 & 27 February 2009

The grapes were harvested at 24.4° B and the vineyard yield was approximately 6.5 tons per hectare.

in the cellar : Grapes were whole bunch pressed in a pneumatic press and the juice allowed to settle. The juice was fermented and matured in 100% French oak barriques, of which approximately 10% was in new wood. The majority was matured in 2nd and 3rd fill oak. The different components were left on the lees, with regular stirring, for 8 months before being blended and bottled.

