

## Fairview La Beryl Blanc 2009

The 2009 vintage shows opulent, tropical fruit on the nose. Ripe pear, red apple and papaya are laced with subtle fragrance and honeysuckle florals. Palate texture is integrated and well rounded, with a lingering silkiness that shows off the fruit. There is a crisp acidity, balancing the wine well and finishing cleanly after a long finish.

**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Fairview Wines

**winemaker :** Anthony de Jager

**wine of origin :** Coastal

**analysis:** alc : 12 % vol   rs : 194.2 g/l   pH : 3.58   ta : 10.1 g/l

**type :** White   **wooded**

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

5 Stars - John Platter 2011

**ageing :** The wine drinks well right now and will age for many years.

**in the vineyard :** The 2009 was produced exclusively using Chenin Blanc grapes from the Fairview farm. This bushvine vineyard is 32 years old and is grown on decomposed granite soils, with koffieklip subsoils.

**about the harvest:** Fruit was harvested over a 5 day period in mid February 2009. The reason for this is that the bunches are individually picked when they are perfectly ripe, and therefore the vineyard is passed through a number of times until all the grapes have been brought in.

