

Fairview Semillon 1999

Semillon is grown at the foot of Paarl Mountain. The vintage was very warm and the grapes ripe. The wine is big, bold and extremely satisfying. Semillon was harvested ripe at 25 degrees balling and whole bunch pressed before being barrel fermented in new medium toast oak barrels. The lees was stirred every week, and the wine completed malolactic fermentation. After 7 months in barrel the wine was lightly filtered and bottled.

variety : Semillon | Semillon

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 3.8 g/l pH : 3.25 ta : 6.2 g/l

type : White

pack : Bottle

ageing : The wine will develop over the next 3 to 5 years and possibly much longer. With age it develops a wonderful marmalade tang and rich texture.

in the cellar : Golden green straw in colour, this wine has a creamy lemon, straw and toasty hazelnut bouquet. The palate is full and intense with a long finish.

