

Fairview Sauvignon Blanc 1999

The grapes are from an old block of unirrigated bush-vines in Malmesbury. The yield was extremely low, and the fruit very good quality.

Sauvignon Blanc was harvested ripe at 23.5 degrees balling, destemmed, crushed and held in the drainer overnight. The juice was cold fermented, and left on its lees for 5 months before bottling. The grapes were harvested in stages to achieve a crisper varietally true Sauvignon, with a full mid palate.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Coastal

analysis : alc : 13.0 % vol rs : 1.4 g/l pH : 3.32 ta : 6.0 g/l

type : White

pack : Bottle

ageing : The wine is drinking well right now, and should develop over the next year or two.

in the cellar : The Sauvignon Blanc is pale straw in colour with intense gooseberry and nettle bouquet. The palate has good varietal flavours and a long finish.

