

Fairview Colombard 1998

Colombard was harvested from old bush vines in Malmesbury. The vines are dry farmed and produce fruit with high sugars and concentration. Grapes were ripe at over 24 degrees brix and whole bunch pressed before being barrel fermented in 3rd fill French barrels. The wine was left Sur Lie for 2 months and stirred weekly.

The wine is full on the palate with a good balance of oak, fruit, alcohol and acid.

variety : Colombard | Colombard

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Coastal

analysis : alc : 13.78 % vol rs : 2.4 g/l pH : 3.11 ta : 6.0 g/l

type : White

pack : Bottle

ageing : The wine is drinking well right now.

in the cellar : Pale gold straw in colour, this wine has a bouquet of fresh guava and prickly pear aromas with a touch of vanilla. The palate has a rounded mouth feel together with fresh prickly pear flavour. This is a wine to drink with Mexican cuisine. The weight and freshness of the wine will do very well with spicy chilli, coriander and cumin seasonings, and cut through the richness of avocado and sour cream.