

Fairview Chenin Blanc 1999

The grapes were harvested from 3 separate farms in Paarl and Malmesbury. Most of the vineyards are dryland vush vines with low yields of between 4 to 6 tons/ha. Chenin Blanc was harvested ripe at over 24degrees balling and whole bunch pressed before being barrel fermented. The wine was left Sur Lie for 6 months. Malolactic was curtailed by keeping the wine cool. The wine was stabilized before bottling.

variety : Chenin Blanc | Chenin Blanc

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Coastal

analysis : alc : 14.11 % vol rs : 2.0 g/l pH : 3.49 ta : 5.51 g/l

type : White

pack : Bottle



ageing : The wine is drinking well right now, but will benefit from a year or twos cellaring.

in the cellar : Pale golden straw in colour this Chenin Blanc has a bouquet iof dried pear, Golden Delicious apple and toasty hazelnut. The palate has intense rounded mouth feel, ripe pear opulence and a long finish. This wine can be enjoyed with a wide variety of different foods. It will compliment dishes prepared with tarragon and dill, and will be especially successful with pork or duck.