

Fairview Chardonnay 2000

Ripe grapes were whole bunch pressed before being barrel fermented in new and second fill French and American oak barrels. The wine spent six months sur lie before being bottled.

variety : Chardonnay | Chardonnay

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Coastal

analysis : alc : 14.11 % vol rs : 1.6 g/l pH : 3.43 ta : 5.24 g/l

type : White

pack : Bottle

ageing : Will drink well for the next 2 to 3 years.

in the cellar : This Chardonnay is pale buttercup with green tints in colour. Bouquet of lemon creams, peach and vanilla and a palate that is ripe and well balanced, best describes this Chardonnay.

