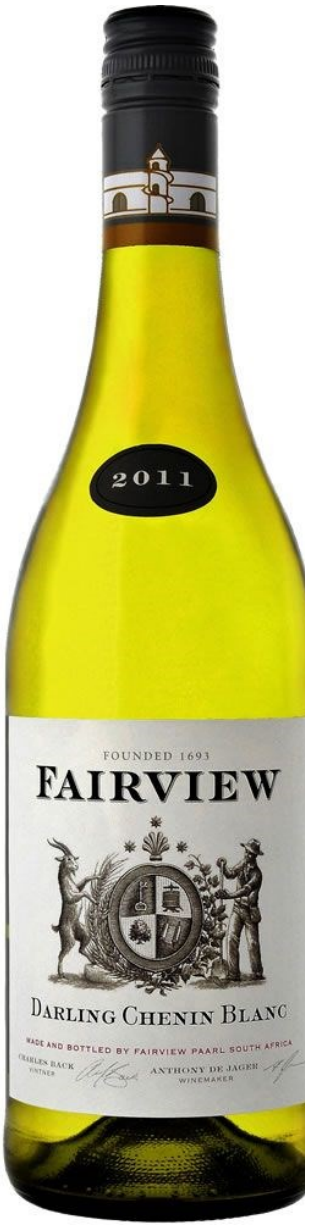
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Fairview Darling Chenin Blanc 2011

Intense pear aromas on the nose with soft straw undertones. Opulent pear and tropical fruit continue on the palate with well-integrated freshness. The lees contact adds generous mouthfeel and length.



variety : Chenin Blanc | 100% Chenin Blanc
winery : Fairview Wines
winemaker : Anthony de Jager
wine of origin : Darling
analysis : **alc :** 13.5 % vol **rs :** 2.4 g/l **pH :** 3.39 **ta :** 6.0 g/l
type : White **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **closure :** Cork

in the vineyard : This unwooded Chenin Blanc is produced exclusively from grapes from our hilltop vineyards at Darling. These vineyards are cooled by breezes from the Atlantic Ocean which can be seen just a few kilometres away. The cool-site crispness is well balanced by fragrant fruit flavours.

Winemaker's Comments
"The dry winter and hot summer had a significant effect on especially the dryland vineyards, resulting in lower yields. However this has produced a wine with less mineral character, more tropical flavours and rich textured mouthfeel." Anthony de Jager

about the harvest: Harvest Dates: 3 February and 9 February 2011
Grapes were harvested at 21.7°B and 22.7°B, respectively.

in the cellar : The fruit was destalked and lightly crushed into the press. After gentle pressing, the juice was allowed to settle for two days. The clear juice was racked off and fermented using Vin 7 yeasts at approximately 12°C. Fermentation lasted 20 days. Once completed the wine was lightly sulphured and left on the lees for three months prior to bottling. No malolactic fermentation was allowed.