

Fairview Chardonnay 2010

Light straw colour in the glass. Aromas of baked apples and zesty lemons on the nose, with shy hints of baking spices. The palate is fruity with a note of creamy vanilla, medium bodied and well-balanced acidity. The light oaking adds lingering spice to the finish.

variety : Chardonnay | 100% Chardonnay

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 1.6 g/l pH : 3.6 ta : 6.7 g/l

type : White **style :** Dry **body :** Medium **taste :** Fruity **wooded**

pack : Bottle **closure :** Screwcap

ageing :

in the vineyard : Chardonnay was harvested from a 10 year old unirrigated, trellised vineyard in Darling, grown on deep oakleaf soils. The wine is lightly oaked to preserve the fruity flavour and delicate texture.

Winemaker's Comments

"The 2010 wines are showing excellent combination of fruit, minerality and freshness. Our careful use of oak makes a lighter style of Chardonnay, which highlights the fruit character of wine, without being overpowering." Anthony de Jager

about the harvest: Harvest Dates: Early February 2010

The grapes were harvested at an average of 24.4° Balling and the vineyard yielded 6.5 tons per hectare.

in the cellar : Grapes were whole bunch pressed in a pneumatic press and the juice allowed to settle. The juice was fermented and matured in French oak barriques, of which approximately 10% was in new wood. The majority was matured in 2nd and 3rd fill oak. The different components were left on the lees, with regular stirring, for 8 months before being blended and bottled.

