

## Fairview Riesling 2010

Soft floral notes accompanied by aromas of greengage and pineapple. Initial sweetness is balanced by fresh green apple acidity. The palate offers generous mouthfeel and lingering fullness, concluding with a hint of lime.

**variety :** Riesling | 100% Riesling

**winery :** Fairview Wines

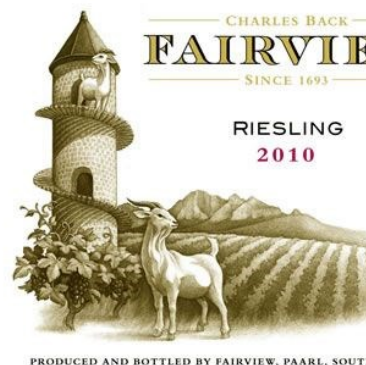
**winemaker :** Anthony de Jager

**wine of origin :** Darling

**analysis :** alc : 13.5 % vol   rs : 11.2 g/l   pH : 3.33   ta : 6.7 g/l

**type :** White   **style :** Off Dry   **body :** Light   **taste :** Fragrant

**pack :** Bottle   **closure :** Screwcap



**in the vineyard :** This 3 hectare bushvine vineyard is unirrigated, and the vines grow on deep red oakleaf soils. The vineyard is 8 years old and the 2010 harvest yielded 6 tons of grapes per hectare.

### Winemaker's Comments

"This vintage we decided to change the style of the Riesling - making an off-dry wine instead of the previous bone-dry style. The sweeter style of this wine is well-supported by rich fruit character and fresh cold climate acidity." Anthony de Jager

**about the harvest:** Riesling was hand harvested at 23.5° Balling from cool vineyards near Darling on the west coast some 300 metres above sea level.

**in the cellar :** Bunches were whole bunch pressed in a pneumatic press. The juice was allowed to settle for 48 hours, racked off and cold fermented in stainless steel tanks using Vin7 yeast. Cold fermentation took place at 11° Celsius. When the desired residual sugar level was reached, fermentation was halted and the wine bottled.