

Fairview Riesling 2011

Winemaker's Comments: This vintage we decided to maintain the style of the Riesling - making an off-dry wine instead of the previous 2009 bone-dry style. The sweeter style of this wine is well-supported by rich fruit character and fresh cold climate acidity.

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

Ideal for sushi.

variety : Riesling | 100% Riesling

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Darling

analysis : alc : 13.0 % vol rs : 9.4 g/l pH : 3.33 ta : 6.0 g/l

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

pack : Bottle **closure :** Screwcap

in the vineyard : Established in 1693, Fairview cellar is nestled on the south western slopes of Paarl Mountain, just 40 minutes from Cape Town. I am the third generation of my family to make wine here. Our pursuit of excellence and originality has led to the discovery of many unique vineyard sites and we have introduced new grape varieties to the ancient coastal soils of the Cape. It was a privilege to produce this wine for you.

Charles Back

This Riesling was harvested from cool vineyards near Darling on the west coast some 300 metres above sea level. This 3 hectare trellis vineyard is unirrigated, and the vines grow on deep red oakleaf soils.

about the harvest: The vineyard is 8 years old and the 2010 harvest yielded 6 tons of grapes per hectare.

Harvest Date: Mid Feb 2011

Bunches were hand harvested at 22.8° balling

in the cellar : 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 degrees Celsius. When the desired residual sugar level was reached, fermentation was halted and the wine bottled.

