

Fairview Chardonnay 2011

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 prominent creamy vanilla notes and fresh nectarine flavours, 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 : 3.4 g/l pH : 3.37 ta : 6.3 g/l

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

pack : Bottle **closure :** Screwcap

International Wine Challenge 2012 - Bronze Medal

Decanter World Wine Awards 2012 - Commended

ageing :

in the vineyard : Established in 1693, Fairview cellar with its spectacular view of Table Mountain lies on the south western slopes of Paarl at the Cape of Good Hope. Fairview was purchased by my grandfather in 1937 and I am the third generation of my family to make wine here. We have vineyards in the leading coastal grape producing areas, where geographic and climatic diversity allows us to craft arrange of truly distinctive wines, complemented by Fairview's range of award winning artisanal cheeses. To Life!

Charles Back

In the vineyard: Chardonnay was harvested from a combination of old unirrigated, trellised vineyard in Darling and trellised vineyard in Paarl.

about the harvest: Harvest Dates: 31 January, 7February, 14 February 2011

The grapes were harvested at an average of 23.8 degrees balling

in the cellar : The grapes were picked in 3lots/parcels and each fermented separately. 45% of the wine was fermented in stainless steel tanks (unwooded) and 55% was fermented in French oak barrels of which 10% was new wood. The wine was left on the lees for 8months with regular stirring (battonage) before blending and bottling.

