

## Fairview La Beryl Blanc 2011

Intense tropical fruit on the nose at first. Delicate spice notes and moskonfyt (raisin jam) show with time in the glass. Sultana and litchi linger on the palate with warming cinnamon and red apple. The mouthfeel is velvety and rich, yet well-balanced with refreshing fruit acidity. Silky sweetness is elegantly tempered by a clean finish.

**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Fairview Wines

**winemaker :** Anthony de Jager

**wine of origin :** Paarl

**analysis :** alc : 14 % vol    rs : 140 g/l    pH : 3.55    ta : 8.4 g/l

**type :** White    **wooded**

**pack :** Bottle    **closure :** Cork

2011: John Platter Wine Guide 2013 - 5 Star Rating

2011: International Wine Challenge 2012 - Silver

2011: 5 Stars - John Platter 2011

Previous Vintages

2008: 4½ star - Platter's Wine Guide 2010

2007: 4½ star - Platter's Wine Guide 2009

2006: Gold - Classic Wine Trophy 2007

2006: 4½ star - Platter's Wine Guide 2008

2005: Great Gold - Concours Mondial de Bruxelles 2006

2005: 4½ star - Platter's Wine Guide 2007

**in the vineyard :** The wine was produced exclusively using Chenin Blanc grapes from the Fairview farm. This bushvine vineyard is 33 years old and is grown on decomposed granite soils, and irrigated only when necessary.

**about the harvest:** Given that the vineyard is so old, the grapes ripen later than the rest of the white grapes on the farm. We were fortunate to harvest the grapes just before the heat wave arrived, and the fruit was in perfect condition when harvested. The moderate, dry run-up to the harvest ensured that there was no chance of rot damage.

*Anthony de Jager*

**Harvest Dates:** Fruit was harvested by hand over a 3 day period, from 18 to 20 February 2010. The reason for this is that the bunches are individually picked when they are perfectly ripe, and therefore the vineyard is passed through a number of times until all the grapes have been brought in. It is also a very labour intensive harvesting process, as each bunch has any damaged or imperfect berries removed carefully, while in the vineyard.

**in the cellar :** The harvesting was done extremely carefully so as not to damage any fruit. The grapes were harvested at approximately 22°C. Picked into small lug boxes, the grapes were transported to a well ventilated shed where they were carefully laid out on racks lined with straw to dry. It took about four weeks for the grapes to dry to a 'raisined' state, losing up to 75% of their moisture. They were then pressed and allowed to ferment in stainless steel.

