

Fairview Darling Chenin Blanc 2013

Intense fruit aromas with jasmine notes on the nose. Opulent pear and tropical fruit continue on the palate with well-integrated freshness. The lees contact adds fuller mouthfeel and length.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Darling

analysis : **alc** : 13.5 % vol **rs** : 3.1 g/l **pH** : 3.19 **ta** : 6.6 g/l

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

pack : Bottle **size** : 750ml **closure** : Screwcap

in the vineyard : The grapes for this wine are from a bushvine vineyard on the west facing hills outside Darling, at approximately 300m above sea level. The vineyard was planted in 2001 on Richter 99 rootstock and is dryland farmed. The soil in this vineyard is decomposed granite, differentiating it from the surrounding vineyards which are mainly oakleaf soils

about the harvest: Harvest Dates: 7th, 15th and 18th February 2013

in the cellar : The fruit was destalked and lightly crushed into separator tanks. Only the free-run juice was used for this wine and it was allowed to settle for two days. The clear juice was racked off and fermented using Vin 7 yeast at approximately 12 degrees centigrade. Fermentation lasted 20 days. Once completed the wine was left on the fine lees for three months prior to bottling. No malolactic fermentation was allowed.

