

Fairview Riesling 2013

The cellar treatment enhanced the delicate balance of the grapes. The green apple freshness, from the coolness of the vineyard, was maintained, alongside a light floral sweetness and the varieties gentle tropical fruit flavours.

Bright white gold in the glass, with an explosive nose of sweet melon, litchi rose and geranium followed by white pepper. A mouthwatering wine with great balance, elegantly structured with lively acidity and fragrant sweetness.

variety : Riesling | 100% Riesling

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Darling

analysis : **alc** : 13.0 % vol **rs** : 15.2 g/l **pH** : 3.34 **ta** : 6.2 g/l

type : White **style** : Semi Sweet **body** : Light **taste** : Fragrant

pack : Bottle **size** : 0 **closure** : Screwcap

in the vineyard : This Riesling was harvested from cool vineyards on the West Coast just outside the town of Darling. This 3 hectare 9 year vineyard has its roots in unirrigated dark red oakleaf soils and is 300 m above sea level.

about the harvest: This Riesling was harvested from cool vineyards in the early morning of 26 February 2013 at 24 balling,

in the cellar : After harvest, the grapes were then whole bunch pressed. The juice settles for 48 hours and is then racked off into stainless steel tanks and cold fermented. The wine is off-dry, the fermentation is stopped by centrifuging the juice to remove yeast leaving a natural residual sugar of 15, 2 in the wine.

