

## Fairview La Beryl Blanc 2012

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 : 10.5 % vol    rs : 207.5 g/l    pH : 3.21    ta : 10.1 g/l

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

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

### Previous Vintages

2012: Top 100 SA Wines 2013

2012: Gold - Sommelier Wine Awards: 2013

2011: 5 Hearts - Neil Pendock's Winelands Guide 2013

2011: 5 Stars - Platter's Wine Guide 2013

2011: John Platter Wine Guide 2013 - 5 Star Rating

2011: International Wine Challenge 2012 - Silver

2011: 5 Stars - John Platter 2011

2010: 4 ½ Stars - Platter's Wine Guide 2012

2009: 5 Stars - Platter's Wine Guide 2011

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 using Chenin Blanc grapes (from 33 year old bushvines) and young Muscat grapes from the Fairview farm, grown on decomposed granite soils.

**about the harvest:** Fruit was harvested by hand over a 3 day period, from 18 to 20 February 2010. The grapes were harvested at approximately 22°B. 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 labor intensive harvesting process, as each bunch has any damaged or imperfect berries removed carefully, while in the vineyard.

The harvesting was done extremely carefully so as not to damage any fruit. The grapes were harvested at approximately 22°B.

**in the cellar :** The grapes were 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 takes about four weeks for the grapes to dry to a raisin state, losing up to 75% of their moisture. They were then pressed and allowed to ferment in stainless steel tanks. Fermentation lasted six months, before the wine was filtered and bottled.

