

Fairview Oom Pagel Semillon 2010

Winemaker's comment: Oom Pagel with his wonderful stories of the farm and his mournful moustache was a great character in my childhood. Oom Pagel was born on the farm as were his twelve children, some of whom still work on Fairview today. To honour his memory and his love for his favourite grape Semillon I have named this exceptional wine after him

Tasting notes: Limpid golden green in the glass, with hints of glazed orange and sweet pea blossoms on the nose. This wine shows lovely structure and your whole mouth is entranced by its beautiful balance.

variety : Semillon | 100% Semillon

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Overberg

analysis : alc : 14.0 % vol rs : 3.4 g/l pH : 3.49 ta : 6.4 g/l

type : White **style** : Dry **taste** : Fragrant **wooded**

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

2007 vintage: 4 stars John Platter Guide

2006 vintage: 89 points Wine Spectator

2004 vintage: 4½ stars John Platter Guide

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 a range of truly distinctive wines, complemented by Fairview's range of award winning artisanal cheeses. To Life!

Charles Back

All the Semillon is from a single bush vine vineyard near Darling on the West Coast. This 9 year old unirrigated vineyard is on deep red oak leaf soil.

about the harvest: Harvest Date: 24 February 2010

in the cellar : 50% of the grapes were fermented in 2/3rd fill French oak for 9 months on their lees with batonage weekly (stirring of the lees) to optimize interaction of the lees and the juice. While the other 50% was tank fermented in stainless steel. After fermentation the wine was blended together and allowed to gently integrate for two months before being lightly filtered and bottled.

