

Fairview Chardonnay 2012

Pale straw colour in the glass. Aromas of orange peel and citrus blossom with hints of honey pod leading to a creamy texture on the palate with soft acidity. The mouth feel is medium-bodied with a little oak regime.

This wine will compliment a range of seafood dishes made with beur blanc sauce or can be enjoyed on its own.

variety : Chardonnay | 100% Chardonnay

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Coastal Region

analysis: alc : 14.0 % vol rs : 2.4 g/l pH : 3.47 ta : 5.8 g/l

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

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

2011 Vintage

International Wine Challenge 2012 - Bronze Medal

Decanter World Wine Awards 2012 - Commended

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

Charles Back

Chardonnay was harvested from a combination of old unirrigated, trellised vineyard in Darling and trellised vineyard in Paarl.

about the harvest: Harvest Dates: 31 January, 7February, 14 February 2011

The grapes were harvested at an average of 23.8 degrees balling

in the cellar : 50% of the wine was fermented in stainless steel tanks (unwooded) and 50% was fermented in French oak barrels of which one third was new wood. The wine was left on the lees for 8 months with regular stirring (battonage) before blending and bottling.

