

Fairview Riesling 2012

Winemaker's Comments: 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 varietals gentle tropical fruit flavours.

Tasting Note: 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 :

analysis : **alc** : 12.5 % vol **rs** : 11.2 g/l **pH** : 3.28 **ta** : 6.3 g/l

type : White **style** : Off Dry **body** : Light **taste** : Fragrant

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

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

This 3 hectare 9 year vineyard has its roots in unirrigated red leaf dark soils and is 300m above sea level.

about the harvest: Harvest Date: 22 February 2012
Picked in the early morning at 21° Balling.

in the cellar : The grapes are then whole bunch pressed. The juice settles for 48 hours and is then racked off into cold stainless steel tanks for a super cold fermentation at 11 degrees. The wine is off-dry, with the fermentation being stopped by centrifuging the juice to remove yeasts.

