

## Fairview Darling Chenin Blanc 2012

Winemaker's comments: The dry winter and hot summer had a significant effect on especially the dryland vineyards, resulting in lower yields. However this has produced a wine with less mineral character, more tropical flavours and rich textured mouthfeel. This vintage the Chenin Blanc bush vines produced exceptionally small bunches and a light crop (due to the dryer winter) resulting in more concentrated fruit and ultimately a more complex wine.

Tasting note: Intense pear aromas with floral notes on the nose and soft straw undertones. Opulent pear and tropical fruit continue on the palate with well-integrated freshness. The lees contact adds generous mouthfeel and length.

**variety** : Chenin Blanc | 100% Chenin Blanc

**winery** : Fairview Wines

**winemaker** : Anthony de Jager

**wine of origin** : Darling

**analysis** : alc : 13.00 % vol   rs : 2.9 g/l   pH : 3.31   ta : 6.1 g/l

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

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

**in the vineyard** : The grapes for this wine are from a bushvine vineyard on the west facing hills outside Darling, at approximately 300m above sea level. The vineyard was planted in 2001 on Richter 99 rootstock and is dryland farmed. The soil in this vineyard is decomposed granite, differentiating it from the surrounding vineyards which are mainly oakleaf soils.

**about the harvest**: Harvest Dates: 10 February and 16 February 2012  
The majority of the grapes were harvested at 21.6° B and a small parcel was harvested at 23.4.7° B.

**in the cellar** : The fruit was destalked and lightly crushed into the press. The free run juice was allowed to settle for two days. The clear juice was racked off and cold fermented using Vin 7 yeast. On completion of fermentation the wine was lightly sulphured and left on the lees for two months prior to bottling. No malolactic fermentation was allowed.

