

Fairview Darling Sauvignon Blanc 2012

Winemaker's Comments: Although we have been making Sauvignon Blanc with fruit from Darling for a couple of years, the vineyards have matured well and the time has come to acknowledge the cool climate provenance of the grapes. This vintage saw careful picking; selecting blocks to be harvested as they reached perfect ripeness. This year we had an exceptionally low yield on the dryland vineyards (due to the low winter rainfall) which has resulted in grapes with concentrated flavours and ultimately a more complex wine.

Tasting Note: Fresh fig notes accompanied by bright citrus aromas on the nose. Grapefruit and subtle guava fill the palate and linger on the finish. The acidity gives good length and the mouthfeel is full, rich and textured.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Darling

analysis: alc : 13.5 % vol rs : 3.6 g/l pH : 3.32 ta : 6.1 g/l

type : White **style :** Dry

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

about the harvest: Harvest Dates: 08 February to 15 February 2012

Harvested from unirrigated vineyards in Darling. The vineyards are planted on deep red oakleaf soils. The fruit was machine harvested at night (from 01h00) at an average of 22.5° B, arriving at the cellar at 15° C.

in the cellar : The bunches were destalked, lightly crushed and pressed keeping the free run juice and press juice separate. Juice was settled and then cold fermented (11°-13° C) in stainless steel tanks. After fermentation the wine was left on its fine lees for 2 months prior to blending and bottling.

