

Fairview La Beryl Blanc 2014

Tropical fruit flavours on the nose, with apricots and orange blossom. Full mouth feel with honey, litchi and citrus flavours, balanced acidity and a long lingering finish.

variety : Chenin Blanc | 85% Chenin Blanc, 15% Muscat de Frontignan

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Paarl

analysis : alc : 9.0 % vol rs : 227.9 g/l pH : 2.98 ta : 10.3 g/l

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

pack : Bottle **size :** 0 **closure :** Cork

Previous Vintages

2012: Top 100 SA Wines 2013

2012: Gold - Sommelier Wine Awards: 2013

2011: 5 Hearts - Neil Pendock's Winelands Guide 2013

2011: 5 Stars - Platter's Wine Guide 2013

2011: John Platter Wine Guide 2013 - 5 Star Rating

2011: International Wine Challenge 2012 - Silver

2011: 5 Stars - John Platter 2011

2010: 4 ½ Stars - Platter's Wine Guide 2012

2009: 5 Stars - Platter's Wine Guide 2011

2008: 4½ star - Platter's Wine Guide 2010

2007: 4½ star - Platter's Wine Guide 2009

2006: Gold - Classic Wine Trophy 2007

2006: 4½ star - Platter's Wine Guide 2008

2005: Great Gold - Concours Mondial de Bruxelles 2006

2005: 4½ star - Platter's Wine Guide 2007

Established in 1693, the Fairview cellar, with its spectacular view of Table Mountain, lies on the southwestern slopes of Paarl in the Cape of Good Hope. Fairview was purchased by my grandfather in 1937, and I am the third generation to make wine here. We have vineyards in the leading coastal grape producing areas, where geographic and climatic diversity allow us to craft a range of truly distinctive wines, which we complement with our award-winning artisanal cheeses. To Life!

in the vineyard : The La Beryl is a traditional straw-dried sweet wine named after Charles Back's mother. The wine was produced using Chenin Blanc and Muscat grapes grown on decomposed granite soils on the Fairview farm.

about the harvest: The fruit was harvested very carefully by hand over a three-day period in the beginning of March 2014.

in the cellar : Making this wine is definitely a labour of love - from the careful bunch selection and the transporting of the grapes from the higher slopes of the farm to the gentle packing onto the straw mats for drying. We needed to inspect the grapes in the shed regularly during the drying process in order to remove any damaged bunches. The fermentation lasted up to eight months, which added to the excellence of the final wine. Anthony de Jager.

Bunches were individually picked once each was perfectly ripe. Harvesting took place at approximately 22 brix. Packed into small lug boxes, the grapes were transported to a well-ventilated shed, where they were carefully laid out to dry on racks lined with straw. It took four weeks for the grapes to dry to a raisin state, by which time they had lost up to 75% of their moisture. The grapes were pressed and allowed to ferment in stainless steel tanks.

