

## Fairview Riesling 2014

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, elegant structure, lively acidity and fragrant sweetness.

### Winemaker's Comments

The careful cellar treatment enhanced the delicate balance of the grapes. The green apple freshness (from the coolness of the vineyard) was maintained, along with a light floral sweetness and the variety's gentle tropical fruit flavours. Anthony de Jager.

Brilliant match for Thai food and clear spicy broths. Ginger, coriander and chili based dishes make a delightful partner for this wine.

**variety** : Riesling | 100% Riesling

**winery** : Fairview Wines

**winemaker** : Anthony de Jager

**wine of origin** : Darling

**analysis** : alc : 12.0 % vol rs : 13.6 g/l pH : 3.28 ta : 5.7 g/l

**type** : White **style** : Semi Sweet **body** : Light **taste** : Fragrant

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

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** : This Riesling was harvested from vineyards just outside the town of Darling on the cool-climate West Coast. The three-hectare, eleven-year old vineyard has its roots in un-irrigated dark red oakleaf soils, 300m above sea level.

### about the harvest:

Harvest Date: February 2014

Picked in the early morning at 24 balling

**in the cellar** : The grapes were whole bunch pressed, after which the juice was allowed to settle for 48 hours before being racked off into stainless steel tanks and cold fermented. The wine is naturally medium dry, leaving a residual sugar of 13.6g/l in the wine.

