

## Fairview Nurok 2015

Pale yellow-green colour in the glass with mirable plum, peach and honey notes. Subtle oak and naartjie flavours on the palate. The structure of the wines promise aging potential and contributes to the length and mouth feel, which is elegant and fresh, yet intense.

Asian inspired dishes or creamy pasta dish with salmon and capers.

variety : Chenin Blanc | 43% Chenin Blanc, 31% Viognier, 17% Grenache Blanc, 9% Roussanne  
winery : Fairview Wines  
winemaker : Anthony de Jager  
wine of origin : Sunday's Glen  
analysis : alc : 13.5 % vol rs : 2.1 g/l pH : 3.33 ta : 5.9 g/l  
type : White style : Dry body : Full taste : Fruity wooded  
pack : Bottle size : 750ml closure : Screwcap

My wife, Diane, whose painting is depicted on the front label, is descended from the Nurok family, originally from Lithuania. At the end of the 17th century, Lithuanians were taking on the Catholic faith and built a cathedral in Siauliai in celebration. A heavy bell being transported to the cathedral fell into a frozen river, and the locals could not retrieve it. A young boy named Wulf dived into the river, attached a rope to the bell and, with some help, hauled it onto the riverbank. Refusing all reward, Wulf asked that the Jews be allowed to return to Siauliai. His wish was granted, and the citizens bestowed on him the name Nurok, meaning diver. From then on, he and his descendants were known by this name, and there was harmony between Christians and Jews. This admirable example of religious tolerance and mutual respect serves as one of the cornerstones of our philosophy at Fairview. This wine pays homage to the revered blends of the Old World.

**in the vineyard :** The Viognier, Chenin Blanc and Grenache Blanc grapes are from Fairview vineyards on the slopes of Paarl Mountain. These trellised vineyards are planted on decomposed granite soils and have drip irrigation. The Roussanne is also from our Fairview farm, planted on terraced, stock-by-paaltjie vineyards.

**about the harvest:** All grapes were handpicked.

**in the cellar :** The Viognier grapes were handpicked and whole bunch pressed. One quarter of the Viognier was wild fermented in 2nd and 3rd fill French barrels, without settling the juice prior to fermentation. The other portion was settled, inoculated and fermented in 2nd and 3rd fill French oak barrels.

The Chenin Blanc was handpicked and 30% of it was wild fermented, on its skins for 3 days. After 3 days the juice was drained off and fermentation continued in 2nd fill barrels. The second portion of the Chenin Blanc was fermented cold in stainless steel tank and allowed to age on fermentation lees for 10 months.

The Grenache blanc was cold fermented in stainless steel tanks and aged for 8 months on fermentation lees and then transferred to 2nd fill French oak barrels for another 2 months to mature.

The Roussanne was handpicked, whole bunch basket pressed and the juice was fermented in 2nd and 3rd fill French oak barrels.

The wine was blended after 10 months maturation in barrels and tank. Lees of the 2015 vintage Nurok components was added to the wine prior to bottling.

