

## Fairview Darling Sauvignon Blanc 2015

Colour: Bright light green Aromas: Green figs, nettle and tropical fruits Flavour: Fresh melon flavours give way to lime undertone Food pairing ideas: White meats including chicken, pork chops and fish (particularly trout, mussels and crayfish)

White meats including chicken, pork chops and fish (particularly trout, mussels and lobsters). Also pairs well with our Crottin cheese or simply as an aperitif.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Fairview Wines

**winemaker :** Anthony de Jager

**wine of origin :** Darling

**analysis:** alc : 13.5% vol rs : 2.0 g/l pH : 3.27 ta : 6.6 g/l

**type :** White **style :** Dry **body :** Full **taste :** Fruity

**pack :** Bottle **size :** 750ml **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. My grandfather purchased Fairview 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 range of award-winning artisanal cheeses. To Life!

**in the vineyard :** The vines are trellised and planted on deep red oakleaf soils. Viticultural techniques have evolved, monitoring vineyards for optimal picking times, adopting a combination of sampling and tasting to optimize from greener (pyrazine) to richer tropical (thiol) notes. A good cold wet winter, a mild spring and a warm summer with no significant heat waves led to longer, even ripening of the fruit, and helped produce a new quality benchmark for our wines.

**about the harvest:** Harvest Dates: Mid to late February 2014

The grapes were harvested from un-irrigated vineyards in Darling by machine from very early in the morning, arriving at the cellar before sunrise.

**in the cellar :** Whole berries were put into the press, after which the juice settled and fermented in stainless steel tanks. The wine was left on its fine lees after fermentation, prior to blending and bottling.

