

## Fairview Darling Chenin Blanc 2015

Colour: Vibrant light green Aromas: Fruity aromas of melon and pear Flavour: Limey minerality Food pairing ideas: Salads, especially those containing cold meats and a bit of fruit. The wine can also handle spicy food such as traditional Cape Malay dishes. Light seafood, pasta and risotto dishes, or anything containing goat's cheese, are also great pairings.

Salads, especially those containing chicken, cheese, ham, apple or pears. Spicy food such as traditional Cape Malay dishes. Light seafood, pasta and risotto dishes, and Fairview goat's cheese.

**variety** : Chenin Blanc | 100% Chenin Blanc

**winery** : Fairview Wines

**winemaker** : Anthony de Jager

**wine of origin** : Darling

**analysis** : **alc** : 13.5% % vol **rs** : 2.1 g/l **pH** : 3.31 **ta** : 5.6 g/l

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

**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 grapes for this wine are from a bush vine vineyard situated approximately 300m above sea level on the west-facing hills outside Darling. The vineyard was planted on Richter 99 rootstock in 2001 and is dryland farmed. The soil in this vineyard is decomposed granite, which differentiates it from the surrounding vineyards (comprised mainly of oakleaf soils).

**about the harvest**: Harvest Dates: 24 and 26 February 2014

**in the cellar** : The grapes were harvested at a balling of 22 and 24 on 24 and 26 February respectively. The vineyard was hand harvested very early in the morning, which allowed for the grapes to be delivered cold to the cellar, where they were destalked and gently pressed. The free-run juice settled for two days before the clear juice was racked off and cold fermented in stainless steel tanks. On completion of fermentation, the juice was left on fine lees before being blended and bottled.

