

Fairview Chardonnay 2015

Colour: Pale yellow Aromas: Delicate oak and jasmine blossoms Flavour: Soft spice and lingering citrus
Food pairing ideas: Bone dry, this Chardonnay pairs well with fresh fish, even tuna, salmon or simply on its own.

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variety : Chardonnay | 100% Chardonnay

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Coastal Region

analysis : alc : 13.5 % vol rs : 1.6 g/l pH : 3.46 ta : 6.2 g/l

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

pack : Bottle **size :** 750ml **closure :** Screwcap

2011 Vintage

International Wine Challenge 2012 - Bronze Medal

Decanter World Wine Awards 2012 - Commended

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

in the vineyard : The Chardonnay was blended from two sites, both on granite soils: an unirrigated, trellised vineyard grown on oakleaf soil in Darling and a trellised vineyard on decomposed granite soil in Paarl. The Darling component is wonderfully delicate, bringing subtlety to the wine; the Paarl component brings breadth, complementing the racy Darling fruit.

about the harvest: Harvest Dates: 313 February 2014 (Paarl), 21 February 2014 (Darling)
The grapes were harvested at an average of 24 degrees balling.

in the cellar : 50% of the wine was fermented in stainless steel tanks (unwooded) and 50% was fermented in French oak barrels (predominantly old oak). The wine was left on the lees for five months before blending and bottling.

