

## Fairview Darling Sauvignon Blanc 2016

Bright light green colour in the glass with aromas of tropical fruit, green figs, nettle and guava. Fresh grapefruit flavours give way to lime undertones which contribute to the wine's generous mid-palate and lingering crisp finish.

White meats including chicken, pork chops and fish (particularly trout, mussels and crayfish). 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 : 2.1 g/l   pH : 3.33   ta : 5.6 g/l

**type :** White   **style :** Dry   **body :** Medium   **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 grapes were harvested from dryland farmed vineyards in Darling, where the vines are trellised and planted on deep red oakleaf soils. Viticultural techniques have evolved and include monitoring vineyards for optimal picking times, adopting a combination of sampling and tasting to optimize the richer tropical notes.

**about the harvest:** The 2016 vintage was 3 weeks earlier than normal, due to the challenging conditions we faced in 2015. Despite the lower yields, we were able to craft this tropical style Sauvignon Blanc.

**in the cellar :** The grapes were machine harvested very early in the morning, arriving at the cellar before sunrise. Whole berries were gently pressed, after which the juice settled for 48 hours and was then raked into stainless steel tanks for fermentation. The wine was left on its fine lees after fermentation, prior to blending and bottling.

