

Fairview Darling Chenin Blanc 2016

Vibrant light green in colour, fruity aromas of granadilla and pear on the nose. The palate is fresh and crisp with lengthy well balanced acidity and flavours of limey minerality typical to our Darling vineyards.

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.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Darling

analysis : alc : 13.5 % vol rs : 1.5 g/l pH : 3.29 ta : 5.4 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 (which are composed mainly of clay-heavy oakleaf soils).

about the harvest: 22nd, 28th January and 04th February 2016

in the cellar : The grapes were hand-picked 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 tank. On completion of fermentation, the wine was left on fine lees before bottling.

