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Fairview Drie Papen Fontein 2015

Lime, gooseberries and notes of oak on the nose. Rich complex palate with a creamy texture and lingering finish.

The wine will suit simply grilled or pan-fried salmon, scallops and grilled fish like hake.

variety : Sauvignon Blanc | 51% Sauvignon Blanc, 49% Semillon
winery : Fairview Wines
winemaker : Anthony de Jager
wine of origin : Darling
analysis : **alc :** 14.00 % vol **rs :** 1.6 g/l **pH :** 3.47 **ta :** 5.7 g/l
type : White **style :** Dry **body :** Medium **taste :** Mineral **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : 3 - 5 years

in the vineyard : The grapes were harvested from dryland farmed vineyards in Darling, just about four kilometers from the ocean. 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 show greater expression of place.

in the cellar : Sauvignon blanc was machine harvested early in the morning on 29 January 2015. The grapes were gently pressed and the free run juice was allowed to settle for 2 days after which it was racked and inoculated with yeast. The juice was cold fermented for 3 weeks and aged on lees for 5 months. Semillon was handpicked on 11 February 2015 and gently pressed and the free run juice was allowed to settle for 2 days.. 25% of the Semillon was fermented in oak barrels of which 40% was new wood and 60% was 2nd and 3rd fill French oak. The lees was stirred (batonnage) regularly and the wine was matured for 5 months on its lees. The other portion of Semillon was fermented cold in a stainless steel tank. The components were blended and lightly fined and filtered prior to bottling.

