

Fairview La Beryl Blanc 2015

Dried mango, apricot and honey flavours on the nose. Full mouth feel with litchi and citrus flavours, balanced acidity and a long, lingering finish.

variety : Chenin Blanc | Chenin Blanc 71%, Muscat de Frontignan 29%

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Paarl

analysis : **alc** : 10.0 % vol **rs** : 183.1 g/l g/l **pH** : 3.26 **ta** : 8.2 g/l g/l

type : White **style** : Sweet **body** : Medium **wooded**

pack : Bottle **size** : 500ml **closure** : Cork

in the vineyard : The La Beryl is a traditional straw-dried sweet wine named after Charles Back's mother. The wine was produced using Chenin Blanc and Muscat grapes grown on decomposed granite soils on the Fairview farm

about the harvest: The fruit was harvested very carefully by hand over a three-day period. Bunches were individually picked once each was perfectly ripe. Harvesting took place at approximately 22 brix. Packed into small lug boxes, the grapes were transported to a well-ventilated shed, where they were carefully laid out to dry on racks lined with straw. It took four weeks for the grapes to dry to a raisin state, by which time they had lost up to 75% of their moisture.

