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Fairview Darling Chenin Blanc 2017

Vibrant yellow-green in colour, with aromas of guava, peach and hints of blossoms 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 :** 1.0 g/l **pH :** 3.29 **ta :** 6.1 g/l
type : White **style :** Dry **body :** Medium **taste :** Mineral
pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : 2 - 3 years

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).

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.