

Fairview Roussanne 2016

Pale yellow colour with green tinge. Elegant aromas of green apple and orange blossoms. A delicate palate of citrus and fruit with a fresh, lingering finish.

Pair with seafood dishes such as crab, lobster and scallops. Also try it with roasted chicken or turkey.

variety : Roussanne | 100% Roussanne

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Paarl

analysis : **alc** : 13.0 % vol **rs** : 1.9 g/l **pH** : 3.29 **ta** : 6.3 g/l

type : White **style** : Dry **body** : Medium **taste** : Fruity

pack : Bottle **size** : 750ml **closure** : Screwcap

ageing : 2 - 3 years

in the vineyard : The grapes are from the Fairview farm on the slope of Paarl Mountain. These trellised vineyards are planted on decomposed granite soils and have supplementary drip irrigation.

in the cellar : The grapes were hand-picked early morning at 24.4 brix and delivered to the cellar, where they were destalked and gently pressed. The free run juice was cold fermented in stainless steel tanks. 40% of the juice was allowed to ferment in 2nd fill French oak barrels. On completion of fermentation, the wine was allowed to mature on the lees for three months prior to blending and bottling.

