

Fairview Chardonnay 2016

Our 2016 has the makings of a classic, restrained Chardonnay. Pale gold in colour and with delicate oak and floral aromas, the palate abounds with soft spice, vibrant citrus and a subtle, smoky note thanks to well-judged oak. The wine shows great length and will benefit from a couple of years in the bottle.

An excellent apéritif, its fresh, crisp profile makes this an ideal match for salads, seafood and lighter meat dishes.

variety : Chardonnay | 100% Chardonnay

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Coastal Region

analysis: alc : 13.6 % vol rs : 2.1 g/l pH : 3.53 ta : 6.3 g/l

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

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

2011 Vintage

International Wine Challenge 2012 - Bronze Medal

Decanter World Wine Awards 2012 - Commended

Established in 1693, Fairview cellar with its spectacular view of Table Mountain lies on the south western slopes of Paarl at the Cape of Good Hope. Fairview was purchased by my grandfather in 1937 and I am the third generation of my family to make wine here. We have vineyards in the leading coastal grape producing areas, where geographic and climatic diversity allows us to craft a range of truly distinctive wines, complemented by Fairview's range of award winning artisanal cheeses. To Life!

in the vineyard : The Chardonnay was blended from two sites, both on granite soils: an unirrigated, trellised vineyard grown on oak leaf soil in Darling and a trellised vineyard on decomposed granite soil in Paarl. The Darling component is wonderfully delicate, bringing subtlety to the wine while the Paarl component brings breadth, complementing the racy Darling fruit.

about the harvest: The grapes were harvested at an average of 23.8 degrees balling. 34% of the wine was fermented in stainless steel tanks (unwooded) and 64% was fermented in French oak barrels (60% new barrels). The wine was left on the lees for 10 months before blending and bottling.

in the cellar : 50% of the wine was fermented in stainless steel tanks (unwooded) and 50% was fermented in French oak barrels (predominantly old oak). The wine was left on the lees for five months before blending and bottling.

