

Fairview La Beryl Blanc 2017

A bold, assertive dessert wine with dried apricot, peach, pineapple, lemon and honey flavours on the nose. Savour a full mouth feeling with litchi and citrus flavours followed by the unctuous texture courtesy of the fresh, well balanced acidity.

Perfectly at home enjoyed on its own. With food, pair this dessert wine with an artisanal cheese platter including Fairview Roydon Camembert and Fairview Brie.

variety : Chenin Blanc | Chenin Blanc 73%, Muscat de Frontignan 27%

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Paarl

analysis : alc : 11.0 % vol rs : 221.1 g/l g/l pH : 3.41 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 3-4 weeks for the grapes to dry to a raisin state, by which time they had lost up to 75% of their moisture. The grapes were pressed and allowed to ferment in stainless steel tanks.

