

Fairview Sauvignon Blanc 2003

Colour: Pale straw.

Aroma: Intense gooseberry and nettle.

Palate: Good varietal flavours, long finish.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Coastal

analysis : alc : 12.8 % vol rs : 3 g/l pH : 3.23 ta : 6.5 g/l g/l

type : White

pack : Bottle

2002 - Gold at the Michelangelo International Wine Awards 2002

ageing : The wine is drinking well right now, and should develop over the next year or two.

in the vineyard : The grapes are from an old block of unirrigated bush-vines in Malmesbury. The yield was extremely low with good quality fruit.

about the harvest: The Sauvignon Blanc was harvested ripe at 23.5 balling.

in the cellar : The Sauvignon Blanc grapes were destemmed, crushed and held in the drainer overnight. The juice was cold fermented, and left on its lees for 5 months before bottling. The grapes were harvested in stages to achieve a crisper varietally true Sauvignon, with a full mid-palate.