

Fairview Akkerbos Chardonnay 2002

Colour: Golden yellow.

Aroma: A concentrated creamy nose infused with citrus and hazelnut praline aromas.

Palate: Good balance of fruit, wood and acid with a long finish.

The 2002 Akkerbos Chardonnay is produced from grapes grown at Fairview, on the south western slopes of Paarl Mountain. The vineyard is on the site of a former oak forest which had been planted by the early European settlers on Fairview during the early 18th century.

variety : Chardonnay | 100% Chardonnay

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Coastal

analysis : alc : 13.79 % vol rs : 2.4 g/l pH : 3.39 ta : 6.7 g/l

type : White **wooded**

pack : Bottle **closure :** Cork

2001 Vintage

2002 Michelangelo International Wine Awards - Silver

2002 South African Trophy Show - Bronze

2002 Classic Wine Trophy (Air France) - Trophy for the Top White Wine

2003 Fairbairn Trophy - Silver

Veritas 2003 - Double Gold Veritas

ageing : The wine is drinking well now, will develop over the next few years.

in the vineyard : Forests of English Oak, (Akkerbos in Afrikaans) were widely planted by early settlers at the Cape, in an attempt to "civilize the landscapes". The main benefit of the akkerbos planted at Fairview seems to have been to provide fodder for pigs. The advent of hill side grape production during the earlier part of the twentieth century led to most of this "akkerbos" in the Paarl region being replaced by vines.

about the harvest: Grapes were harvested fully ripe and whole bunch pressed in February 2002.

