

Fairview Oom Pagel Semillon 2002

Opulent, with a fantastic texture, concentrated lemon, citrus blossom and green fig aromas, which follow through to the palate. Rounds off with spicy clove and vanilla oak flavours.

Oom Pagel Semillon needs your finest culinary creations - this is for a special dinner.

variety : Semillon | 100% Semillon

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Coastal

analysis : alc : 14.75 % vol rs : 2.0 g/l pH : 3.24 ta : 6.45 g/l

type : White

pack : Bottle

2000 Vintage

Trophy for Best Semillon on Show, South African Trophy Wine Show 2002

Bronze at the International Wine Challenge 2002

2000 - 5 stars John Platter Guide

2001 Vintage

4½ stars John Platter Guide

89 points in the Wine Enthusiast

Used during a demonstration at the London Good Food Show by Oz Clarke

4 stars in the Wine Magazine

2002 Vintage

Silver medal at the Concours Mondial de Bruzelles 2003

Silver at the International Wine Challenge 2003



ageing : This wine will benefit from up to 5 years of cellaring.

in the vineyard : As a young boy, I spent hours listening to the anecdotes of an old man who we affectionately called Oom Pagel (Uncle Pagel). He was a handsome man with a drooping moustache, a descendent of the Malay slaves brought to the Cape by the Dutch. I was fascinated by his stories which spanned a century of the life and times at Fairview. These stories instilled in me a love of the land and a respect for the people who worked it. Between all these stories, Oom Pagel still found time to grow champion vegetables. Oom Pagel's 12 children were born at Fairview, and a number of his grand and great-grand children live and work with us today. Semillon was Oom Pagel's favourite grape, so it is fitting that we honour him with this wine, rich in lemon, bees wax and vanilla flavours. It should develop in the bottle over the next 5 to 7 years, becoming increasingly more complex.

about the harvest: Semillon was harvested ripe at 25° Balling in February 2002. Semillon is grown at the foot of Paarl Mountain. The vintage was very warm and the grapes ripe. The wine is big, bold and extremely satisfying.

in the cellar : The grapes were whole bunch pressed before being barrel fermented in new medium toast oak barrels. The lees is stirred weekly during barrel maturation. After 7 months in barrel the wine was lightly filtered and bottled.