

Fairview La Beryl Blanc 2003

2005 Concours Mondial de Bruxelles - Silver

2001 - 4 ½ stars John Platter Guide

2000 - Silver at the International Wine

Challenge 2002 La Beryl is fragrant, succulent and crisp, a sumptuous dessert wine of balance and finesse. I am proud to honour my late mother with this wine. This is a very special wine with enormous poise and concentration.

Colour: Deep warm gold.

Aroma: Ripe creamy peach, apricot aromas.

Palate: Intense ripe stone fruit flavours.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Coastal

analysis : alc : 14.97 % vol rs : 108.5 g/l pH : 3.58 ta : 8.6 g/l

type : White

pack : Bottle

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ageing : The wine drinks well right now and may age for many years.

about the harvest: Chenin Blanc was harvested at 22° balling in March 2003. The harvesting was done extremely gently into small lug boxes, and the grapes transported to a shed to where they were carefully laid out on racks to dry. Blowers were rigged up to keep the air circulating.

