

— CHARLES BACK —
FAIRVIEW
— SINCE 1693 —
2008 CHARDONNAY

Established in 1693, Fairview cellar with its spectacular view of Table Mountain lies on the south western slopes of Paarl at the Cape of Good Hope. Fairview was purchased by my grandfather in 1937 and I am the third generation of my family to make wine here. We have vineyards in the leading coastal grape producing areas, where geographic and climatic diversity allows us to craft a range of truly distinctive wines, complemented by Fairview's range of award winning artisanal cheeses. To Life!

Charles Back

IN THE VINEYARD: Chardonnay was harvested from two sites. The first component was hand-picked from young, trellised vines (7 year old) on the lower slopes of Paarl Mountain, on the Fairview farm. This vineyard is grown on decomposed granite soils and received supplementary irrigation during the ripening season. The second portion was harvested from an 8 year old un-irrigated, trellised vineyard in Darling, grown on deep oakleaf soils.

HARVEST DATES: Paarl - 31st January 2008, Darling – 3rd March 2008

WINEMAKING: The Paarl grapes were harvested at 23.5 degrees balling and the vineyard yield was approximately 8 tons per hectare. The Darling grapes were harvested at 23.8 degrees balling and the vineyard yielded 6.5 tons per hectare. Grapes were whole bunch pressed in a pneumatic press and the juice allowed to settle. This juice was cold fermented, with 20% in stainless steel tanks. The remainder was fermented and matured in French oak barriques. Of the barrel fermented portion, approximately 30% was in new wood. The two components were left sur lie for 9 months before being blended and bottled. The blend comprises 77% Darling and 23% Paarl grapes.

WINEMAKER'S COMMENTS: With the longer growing season in the cooler Darling vineyards providing greater complexity and depth of flavour we have chosen to slightly increase the oaking. This is possible as the wine from this vintage has an abundance of inherent fruit flavours which balance well with the oak influence. *Anthony de Jager*

TASTING NOTE: Lovely Chardonnay character on the nose. Fruit aromas of red apples and citrus with subtle butter notes and a fragrant lift. Palate shows elegance, with the fruit flavours following through well. The oaking is not overpowering, with a hint of spice and toast balancing well with the fruit flavours and tannin structure.



<i>Wine of Origin</i>	<i>Coastal</i>
<i>Alcohol</i>	<i>13.85%</i>
<i>Residual sugar</i>	<i>2.7 g/l</i>
<i>Total acid</i>	<i>5.8 g/l</i>
<i>pH</i>	<i>3.44</i>

VARIETIES
Chardonnay 100%

