

— CHARLES BACK —
FAIRVIEW
— SINCE 1693 —
2009 DARLING CHENIN BLANC

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: The grapes for this wine are from a bushvine vineyard on the west facing hills outside Darling, at approximately 300m above sea level. The vineyard was planted in 2001 on Richter 99 rootstock and is dryland farmed. The soil in this vineyard is decomposed granite, differentiating it from the surrounding vineyards which are mainly oakleaf soils. The crop was thinned down to two bunches per shoot.

HARVEST DATE: 18 February 2009

WINEMAKING: Grapes were hand harvested at 22.8° balling. The fruit was destalked and lightly crushed into the press. After gentle pressing to 0.2 bar of pressure, the juice was allowed to settle for two days. The clear juice was racked off and fermented using Vin 7 yeasts at approximately 12 degrees Celsius. Fermentation lasted 20 days. Once completed the wine was lightly sulphured and left sur lie for two months prior to bottling. No malolactic fermentation was allowed.

WINEMAKER'S COMMENTS: In terms of style, the 2009 Chenin Blanc is different to the 2008 in that it is a richer, more complex wine. This is partly due to a smaller crop and a longer, cooler growing season. The style remains unwooded as we want to emphasise the beautiful fruit flavours of the. *Anthony de Jager*

TASTING NOTE: Rich pear aromas, with fynbos and honeysuckle aromas. Rich, rounded mouthfeel with acidity that balances well and adds to a long finish.



<i>Wine of Origin</i>	<i>Darling</i>
<i>Alcohol</i>	<i>13.76%</i>
<i>Residual sugar</i>	<i>1.2 g/l</i>
<i>Total acid</i>	<i>7.4 g/l</i>
<i>pH</i>	<i>3.44</i>

VARIETIES
Chenin Blanc 100%

