

— CHARLES BACK —
FAIRVIEW
— SINCE 1693 —

2008 SAUVIGNON BLANC SEMILLON

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

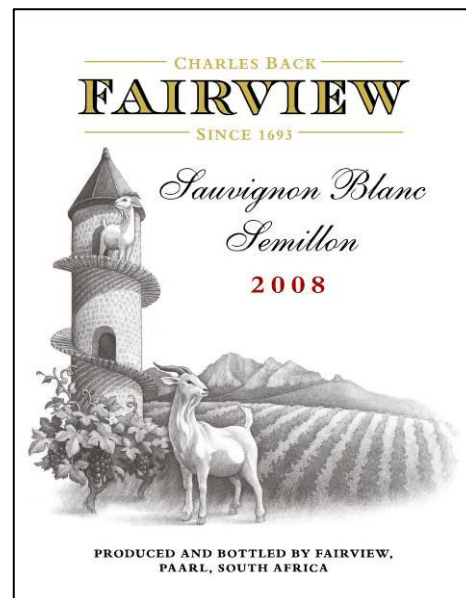
IN THE VINEYARD: Sauvignon Blanc and Semillon grapes were sourced predominantly from our dryland, trellised vineyard in Darling. These vineyards are on the cool, west-facing slopes on the mountains outside the town. Breezes from the Atlantic Ocean keep summer temperatures between 22 and 25 degrees centigrade. The vines are predominantly planted on ferrous oakleaf soils and the vineyards were planted in 2004.

HARVEST DATES: 27th February 2008 (Sauvignon Blanc)
6th March 2008 (Semillon)

WINEMAKING: Sauvignon Blanc and Semillon were harvested at 22.4 and 22.8 degrees Balling respectively. The bunches were destalked, lightly crushed and pressed in a pneumatic press. The juice was settled and fermented in stainless steel tanks at between 11° and 13° Celsius. A small portion of the Semillon (10%) was fermented in 2nd fill French oak barrels. After fermentation the wine was left on its fine lees for 6 months prior to blending and bottling.

WINEMAKER'S COMMENTS: The 2008 harvest was a challenging, but ultimately a rewarding one. We had some unexpected rain during the harvest, which required extra work in the vineyard, clearing out leaves to air the canopy and prevent rot. Cropping levels were higher and berries were larger. However I feel that this wine shows lovely character. The Semillon adds a suppleness and complexity to the mid palate and I think that the wine will drink well over the next 2 to 3 years. *Anthony de Jager*

TASTING NOTE: Pale straw colour. Fresh lime and mineral aromas with a zesty, vibrant mouthfeel. Subtle richness on the palate with ripe gooseberry and guava characters.



<i>Wine of Origin</i>	<i>Coastal</i>
<i>Alcohol</i>	<i>12.97%</i>
<i>Residual sugar</i>	<i>1.3 g/l</i>
<i>Total acid</i>	<i>6.8 g/l</i>
<i>pH</i>	<i>3.43</i>

VARIETIES

<i>Sauvignon Blanc</i>	<i>53%</i>
<i>Semillon</i>	<i>47%</i>

CLOSURE
Stelvin

