

— CHARLES BACK —
FAIRVIEW
— SINCE 1693 —
2009 SAUVIGNON 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: Sauvignon Blanc was harvested from two vineyard sites in the Darling and Swartland areas. The various parcels of fruit were picked at between 22.3° and 24.6° balling, over a period of 3 weeks. The Swartland vineyard is on shale soils and the Darling vineyards on deep red oakleaf soils. All the Darling fruit was machine harvested at night (from 23h00) and the grapes arrived at the cellar at 15 degrees celsius. All the vineyards are trellised; with the Darling and Swartland vineyards unirrigated.

HARVEST DATES:

Swartland: 5th February

Darling: 16th to 23rd of February

WINEMAKING: The bunches were destalked, lightly crushed and pressed in a pneumatic press. Juice was settled and then fermented in stainless steel tanks at between 11° and 13° Celsius. After fermentation the wine was left on its fine lees prior to blending and bottling. The final blend comprises 70% Darling and 30% Swartland grapes.

WINEMAKER'S COMMENTS: The 2009 vintage was a good one for Sauvignon Blanc. After a good winter, there was no rain during the harvest which resulted in smaller grapes with deeper concentration of aroma and flavour. I think that the Swartland component's rich fruit has added complexity, put the wine retains its cool-climate freshness. *Anthony de Jager*

TASTING NOTE: Pale straw colour. Punchy green fig aromas with a hint of flintiness on the nose. Capsicum flavours are balanced by riper fruit which comes through on the palate, creating fullness and leading to a well balanced finish.



<i>Wine of Origin</i>	<i>Coastal</i>
<i>Alcohol</i>	13.49%
<i>Residual sugar</i>	2.2g/l
<i>Total acid</i>	7.5g/l
<i>pH</i>	3.31

