

— CHARLES BACK —
FAIRVIEW
— SINCE 1693 —
2008 WEISSER RIESLING

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: Weisser Riesling was hand harvested from cool vineyards near Darling on the west coast some 300 metres above sea level. This 3 hectare bushvine vineyard is unirrigated, and the vines grow on deep red oakleaf soils. The vineyard is 6 years old and the 2008 harvest yielded 4 tons of grapes per hectare.

HARVEST DATES: 8th February 2008

WINEMAKING: Bunches were hand harvested at 22.0 degrees balling and whole bunch pressed to 0.9 bar pressure in a pneumatic press. The juice was allowed to settle for 48 hours, racked off and cold fermented in stainless steel tanks using Vin13 yeast. Fermentation took place at 11 degrees Celsius and lasted 15 days. The wine spent 12 weeks on the gross lees, was racked and spent a further 12 weeks on the fine lees prior to being bottled.

WINEMAKER'S COMMENTS: Riesling is increasingly being recognised for its potential in South Africa and plantings on good sites are encouraging. We are very positive about our vineyard at Darling and this second vintage shows the potential and quality of this region. The wine shows a lovely balance of fragrance and palate weight. *Anthony de Jager*

TASTING NOTE: Aromas of subtle honeysuckle and wild flowers with mineral tones. The palate shows rounded red apple fruit flavours with minerality lending a crisp edge. A lively mouthfeel and clean, fresh finish with lingering hints of fragrance.



<i>Wine of Origin</i>	<i>Darling</i>
<i>Alcohol</i>	<i>12.45%</i>
<i>Residual sugar</i>	<i>1.4 g/l</i>
<i>Total acid</i>	<i>6.7 g/l</i>
<i>pH</i>	<i>3.29</i>

