

CHARLES BACK
FAIRVIEW
SINCE 1693

2009 LA BERYL 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. La Beryl Blanc is fragrant, succulent and crisp; a sumptuous dessert wine of balanced finesse. I am proud to honour my late mother with this wine.

Charles Back

IN THE VINEYARD: The 2009 was produced exclusively using Chenin Blanc grapes from the Fairview farm. This bushvine vineyard is 32 years old and is grown on decomposed granite soils, with koffieklop subsoils.

HARVEST DATES: Fruit was harvested over a 5 day period in mid February 2009. The reason for this is that the bunches are individually picked when they are perfectly ripe, and therefore the vineyard is passed through a number of times until all the grapes have been brought in. It is also a very labour intensive harvesting process, as each bunch has any damaged or imperfect berries removed carefully, while in the vineyard. This takes a long time to complete.

WINEMAKING: The harvesting was done extremely carefully so as not to damage any fruit. The grapes were harvested at approximately 21.5 degrees balling. Picked into small lug boxes, the grapes were transported to a well ventilated shed to where they were carefully laid out on racks lined with straw to dry. It took about four weeks for the grapes to dry out to a 'raisiny' state, losing up to 75% of their moisture. They were then pressed and allowed to ferment in stainless steel tanks. Fermentation lasted six months, before the wine was filtered and bottled.

WINEMAKER'S COMMENTS: The 2009 vintage was dry and warm, and this has resulted in a wine with deep concentration. Following the wet condition in 2008 it was a pleasure to make this wine during a dry harvest period with no threat of rot setting in. *Anthony de Jager*

TASTING NOTE: The 2009 vintage shows opulent, tropical fruit on the nose. Ripe pear, red apple and papaya are laced with subtle fragrance and honeysuckle florals. Palate texture is integrated and well rounded, with a lingering silkiness that shows off the fruit. There is a crisp acidity, balancing the wine well and finishing cleanly after a long finish.

RECOGNITION: PREVIOUS VINTAGES

- 2007: 4 ½ star – Platter's Wine Guide
- 2006: Gold – Classic Wine Trophy 2007
- 2006: 4 ½ star – Platter's Wine Guide
- 2005: Great Gold – Concours Mondial de Bruxelles 2006
- 2005: 4 ½ star – Platter's Wine Guide



<i>Wine of Origin</i>	Paarl
<i>Alcohol</i>	12.19%
<i>Residual sugar</i>	194.2 g/l
<i>Total acid</i>	10.1 g/l
<i>pH</i>	3.58

VARIETIES

Chenin Blanc 100%

