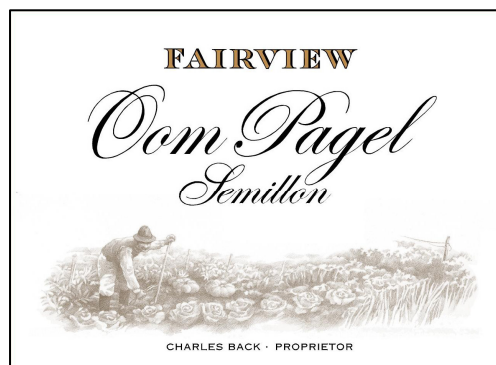


— CHARLES BACK —
FAIRVIEW
— SINCE 1693 —

2009 OOM PAGEL SEMILLON

As a young boy, I spent hours listening to the anecdotes of an old man who we affectionately called Oom Pagel (Uncle Pagel). He was a handsome man with a drooping moustache, a descendent of the Malay slaves brought to the Cape by the Dutch. I was fascinated by his stories which spanned a century of the life and times at Fairview. These stories instilled in me a love of the land and a respect for the people who worked it. Between all these stories, Oom Pagel still found time to grow champion vegetables. Oom Pagel's twelve children were born at Fairview, and a number of his grand and great-grand children live and work with us today. Semillon was Oom Pagel's favourite grape, so it is fitting that we honour him with this wine.

Charles Back



IN THE VINEYARD: The fruit for the 2009 vintage was all harvested from our vineyards near Darling, on the West Coast. Planted in 2004, this bushvine vineyard is on deep red oakleaf soils, and is unirrigated.

HARVEST DATE: 2 March 2009

WINEMAKING: The bunches were picked at 24.8° balling and whole bunch pressed. 50% of the wine was fermented in French oak barrels (mainly 2nd and 3rd fill). The rest of the wine was fermented in stainless steel tanks. After fermentation and 8 months lees contact, the wine was blended and returned to its lees in tank for a further 4 months prior to bottling.

<i>Wine of Origin</i>	<i>Darling</i>
<i>Alcohol</i>	<i>13.86%</i>
<i>Residual sugar</i>	<i>2.4 g/l</i>
<i>Total acid</i>	<i>5.9 g/l</i>
<i>pH</i>	<i>3.50</i>

WINEMAKER'S COMMENTS: In 2009 it was once again possible for us to make our limited release Semillon. The vintage was exceptional and the quality of the fruit lended itself to a delicate and handmade wine. We chose a slightly different oaking regime for this wine, to more closely suit the quality of the fruit.

This wine will definitely benefit from some time in the bottle.

Anthony de Jager

TASTING NOTE: Pale colour with hints of green gold. The nose reveals the origin of the fruit, with an aroma of fresh herbs, citrus and distinct minerality. Lemon and grapefruit continue to the palate, accompanied by initial oak spice and lingering sweet fruit. The palate is of pleasant weight with a careful balance between richness and zesty acidity.

RECOGNITION: PREVIOUS VINTAGES:

2007 vintage: 4 stars John Platter Guide

2006 vintage: 89 points Wine Spectator

2004 vintage: 4½ stars John Platter Guide

