

CHARLES BACK
FAIRVIEW
SINCE 1693
2010 DARLING CHENIN 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: The grapes for this wine are from a bushvine vineyard on the west facing hills outside Darling, at approximately 300m above sea level. The vineyard was planted in 2001 on Richter 99 rootstock and is dryland farmed. The soil in this vineyard is decomposed granite, differentiating it from the surrounding vineyards which are mainly oakleaf soils. The crop was thinned down to two bunches per shoot.

HARVEST DATE: 8 February and 15 February 2010

WINEMAKING: Grapes were harvested 7 days apart at 21.4 balling and 22.7 balling, respectively. The fruit was destalked and lightly crushed into the press. After gentle pressing to 0.2 bar of pressure, the juice was allowed to settle for two days. The clear juice was racked off and fermented using Vin 7 yeasts at approximately 12 degrees Celsius. Fermentation lasted 20 days. Once completed the wine was lightly sulphured and left on the lees for a month prior to bottling. No malolactic fermentation was allowed.

WINEMAKER'S COMMENTS: The 2010 wines already in bottle are showing that the vintage is not quite as robust as 2009, the wines are more focussed and generally tighter. The 2010 wines are showing a combination of fruit, minerality and freshness. This wine is drinking well now and will develop well in the bottle in the next couple of years. Our decision to harvest on two separate days adds complexity to the wine. *Anthony de Jager*

TASTING NOTE: Intense fruity aromas of guava and quince balanced by clean citrus notes. The palate starts with ripe fruit and medium weight, developing into a fresh finish and lingering minerality.



<i>Wine of Origin</i>	<i>Darling</i>
<i>Alcohol</i>	<i>13.35%</i>
<i>Residual sugar</i>	<i>3.4 g/l</i>
<i>Total acid</i>	<i>7.1 g/l</i>
<i>pH</i>	<i>3.46</i>

VARIETIES
Chenin Blanc 100%

