

CHARLES BACK  
**FAIRVIEW**  
SINCE 1693  
2009 CHARDONNAY

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:** Chardonnay was harvested from a 9 year old un-irrigated, trellised vineyard in Darling, grown on deep oakleaf soils.

**HARVEST DATES:** 26 & 27 February 2009

**WINEMAKING:** The grapes were harvested at an average of 24.4 degrees balling and the vineyard yielded 6.5 tons per hectare. Grapes were whole bunch pressed in a pneumatic press and the juice allowed to settle. The juice was fermented and matured in 100% French oak barriques, of which approximately 10% was in new wood. The majority was matured in 2<sup>nd</sup> and 3<sup>rd</sup> fill oak. The different components were left on the lees, with regular stirring, for 8 months before being blended and bottled.

**WINEMAKER'S COMMENTS:** The 2009 vintage was a good one for white wines, in general. After a good winter, there was no rain during the harvest which resulted in smaller grapes with deeper concentration of aroma and flavour. There has been a gradual change in our oak regime in the past couple of years and this makes for a very interesting wine. *Anthony de Jager*

**TASTING NOTE:** Fragrant aromas of apple and quince on the nose, accompanied by hints of cashew nut. The palate light but intense, with creamy dessert apples and moments of crisp citrus. The oaking is delicate adding rich texture and attractive toasted nut character.



<i>Wine of Origin</i>	<i>Coastal</i>
<i>Alcohol</i>	<i>14.65%</i>
<i>Residual sugar</i>	<i>1.5 g/l</i>
<i>Total acid</i>	<i>6.4 g/l</i>
<i>pH</i>	<i>3.42</i>

**VARIETIES**  
*Chardonnay 100%*

