

— CHARLES BACK —
FAIRVIEW
— SINCE 1693 —
2010 SAUVIGNON 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: Harvested from unirrigated vineyards in Darling over a period of 10 days. The vineyards are planted on deep red oakleaf soils. The fruit was mostly machine harvested at night (from 23h00) at an average of 22° Balling, arriving at the cellar at 15°C.

HARVEST DATES: Early to Mid February 2010

WINEMAKING: The bunches were destalked, lightly crushed and pressed in a pneumatic press. Juice was settled and then fermented in stainless steel tanks at between 11° and 13° Celsius. After fermentation the wine was left on its fine lees prior to blending and bottling.

WINEMAKER'S COMMENTS: The 2010 wines 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. Overall the wines are softer and more delicate, with attractive mouthfeel and texture.
Anthony de Jager

TASTING NOTE: Pale colour in the glass. Lively green apple and lemon-lime aromas with a hint of minerality on the nose. Fresh, yet delicate fruit flavours are balanced with fullness on the palate and leads to a citrus burst on the finish.



<i>Wine of Origin</i>	<i>Darling</i>
<i>Alcohol</i>	<i>13.5%</i>
<i>Residual sugar</i>	<i>3.1 g/l</i>
<i>Total acid</i>	<i>6.5 g/l</i>
<i>pH</i>	<i>3.48</i>

VARIETIES
Sauvignon Blanc 100%

CLOSURE
Stelvin

