




FOUNDED 1693

FAIRVIEW

Situated on Dassen Island, stands a solitary lighthouse, attracting only the icy Atlantic winds that sweep by onto the hills of Darling. Brushing right past the grazing merino sheep who claimed this area as their first pastures, the wind collides with granite mountain rocks which resemble the mitre's of three popes. This is Drie Papenfontein wine, where vines planted in deep, iron percolated soils offer us a reflection of the cool maritime influence. This bold blend balances the Sauvignon Blanc's racy minerality with the luscious and textured Semillon. To Life

 Charles Back


Drie Papenfontein

Sauvignon Blanc - Semillon 2017

IN THE VINEYARD:

The grapes were harvested from dryland farmed vineyards in Darling, just four kilometers from the ocean. The vines are trellised and planted on deep, red oakleaf soils. Viticulture techniques have evolved and include monitoring vineyards for optimal picking times, adopting a combination of sampling and tasting to show greater expression of place.

HARVEST DATE: 9 and 10 February 2017

WINEMAKING:

Sauvignon Blanc was machine harvested early in the morning on 9 February 2017. The grapes were gently pressed and the free run juice was allowed to settle for 2 days after which it was racked and inoculated with yeast. The juice was cold fermented for 3 weeks and aged on lees for 6 months. The Semillon was handpicked on 10 February 2017 and gently whole-bunch pressed and the free run juice was allowed to settle for 2 days. The Semillon component consisted out of 2 new 500L and 4 x 225L French oak barrels of which half was 2nd fill and the other half 3rd fill. The lees was stirred (*batonnage*) regularly and the wine was matured for 8 months on its lees. The components were blended and lightly fined and filtered prior to bottling.

WINEMAKERS COMMENTS:

The best Drie Papen white blend yet, excited to see how this matures in the bottle with time—*Anthony de Jager*—

TASTING NOTE:

Aromas of papaya, gooseberry, blackcurrant and beeswax on the nose. The rich palate is full-bodied with complex flavours of citrus, gooseberries and subtle oaking finishing with a lingering minerality.

FOOD RECOMMENDATION:

The palate has enough weight to cope with food, but it never feels heavy. If there's basil, seafood, lime, avocado or garlic in your food, you will enjoy this Bordeaux-inspired blend.

RECOGNITION:

2016: 4.5 stars – Platter's South African Wine Guide 2017

2016: 90 points - Tim Atkins SA Report Publication 2017

2016: 92 points – Winemag.co.za 2017

2015: 4 stars - Platter's South African Wine Guide 2016

2015: Double Gold Award – NWC/Top 100 South African Wine Awards

Wine of Origin	Darling
Alcohol	13.5%
Residual sugar	1.3 g/l
Total acid	6.2 g/l
pH	3.23
Varieties	
Sauvignon blanc	68%
Semillon	32%
Closure	Cork