



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 Papen Fontein

Sauvignon Blanc- Semillon 2015

IN THE VINEYARD

The grapes were harvested from dryland farmed vineyards in Darling, just about four kilometers from the ocean. The vines are trellised and planted on deep red oakleaf soils. Viticultural 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: 29 January 2015 and 11 February 2015

WINEMAKING

Sauvignon blanc was machine harvested early in the morning on 29 January 2015. 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 5 months. Semillon was handpicked on 11 February 2015 and gently pressed and the free run juice was allowed to settle for 2 days.. 25% of the Semillon was fermented in oak barrels of which 40% was new wood and 60% was 2nd and 3rd fill French oak. The lees was stirred (batonnage) regularly and the wine was matured for 5 months on its lees. The other portion of Semillon was fermented cold in a stainless steel tank. The components were blended and lightly fined and filtered prior to bottling.

WINEMAKERS COMMENTS

The high proportion of Semillon in this blend adds a complexity and rich mouth feel which will allow the wine to mature in the bottle. – *Anthony de Jager*-

TASTING NOTE

Lime, gooseberries and notes of oak on the nose. Rich complex palate with a creamy texture and lingering finish.

FOOD RECOMMENDATION

The wine will suit simply grilled or pan-fried salmon, scallops and grilled fish like hake.

Wine of Origin	Darling
Alcohol	14.0%
Residual sugar	1.6 g/l
Total acid	5.7 g/l
pH	3.47
Varieties	
Sauvignon Blanc	51%
Semillon	49%
Closure	Stelvin