

Established in 1693, the Fairview cellar, with its spectacular view of Table Mountain, lies on the southwestern slopes of Paarl in the Cape of Good Hope. My grandfather purchased Fairview in 1937, and I am the third generation to make wine here. We have vineyards in the leading coastal grape producing areas, where geographic and climatic diversity allow us to craft a range of truly distinctive wines, which we complement with our range of award-winning artisanal cheeses. To Life!





Fairview Verdelho 2017

THE VARIETY:

Verdelho is a white wine grape originating from Madeira an island of Portugal. This grape is also gaining popularity in the new world wine regions such as Australia and South Africa.

IN THE VINEYARD:

The grapes were sourced from Fairview farm in Paarl and a dryland vineyard situated in Swartland region. These vines were planted in 1996 on a Glenrosa soils.

HARVEST DATES:

03 February 2017

WINEMAKING:

The grapes were destemmed, crushed and the free-run juice was settled for two days. The clear juice was racked off and cold fermented in a stainless steel tank. On completion of fermentation, the wine was left on fine lees for 3 months before bottling.

Wine of Origin	Coastal
Alcohol	13.0%
Residual sugar	2.5 g/l
Total acid	5.9 g/l
рН	3.24 g/l
Varieties	
Verdelho	100%
Closure	Stelvin

WINEMAKERS COMMENTS:

A great wine for long summer lunches, especially with the lower alcohol content. A fantastic alternative to Sauvignon Blanc – *Anthony de Jager*-

TASTING NOTE:

Pale straw colour with aromas of lemon, fresh green apple and notes of jasmine blossoms. The palate is light to medium bodied with lingering citrus and fruit flavours.

FOOD RECOMMENDATION

Quite drinkable without food, or delightful with tapas or appetizers. The tropical fruitiness of Verdelho can also be matched with the spiciness of Asian cuisine, especially Vietnamese food. Beautiful with our Fairview Feta with Dried Olives.