

Faber Vineyard

Faber Vineyard was established in 1997 by well-known winemaker John Griffiths. The dream is to grow regionally distinctive grapes and craft wines that are rich and flavoursome.



2008 Chardonnay

Blanc de Blanc

Swan Valley, WA

“Light in colour, the wine has a fragrant nose with interesting notes of white peach, fresh straw, and the typical yeasty bottle development characters from ageing on lees.

There are bright, crisp lemon and sherbet flavours, with mouth filling zesty fizz.

It has a soft fresh length with a delicious crisp clean finish”.

Once harvested, the fruit is chilled over night and whole bunch pressed. This is the traditional Champagne technique that minimises the extraction of tannin into the juice. It means the grapes are not crushed but only lightly squeezed. The process is very inefficient and it takes 1.5 kilos of fruit to make each bottle. However, it does ensure the most delicate and fresh juice is obtained.

After the primary fermentation of juice to wine, the wine was bottle on the 8th May with a culture of yeast and sugar for the second fermentation or ‘tirage’. The first batch of wine was disgorged in October 2009 after 18 months on lees.

“Possessed of an excellent palate, and with an impeccable winemaking background, the quality of John's wines is guaranteed”.

*James Halliday
Australian Wine Companion, 2011*

faber n. (Latin) / fae-ber / craft, trade, skilful, dedicated, creative

James Halliday
Australian
Wine Companion

★★★★★
5-star winery

