



FOUNDED 1693

FAIRVIEW

Amid some of the most rugged and steep vineyards in Paarl, *Stok by Paaltjie* (Vine by Post) Grenache vines grow amongst the wild Cape fynbos. Here, each vine is given room to develop their own tiny personality as they swirl and twist their way up along an individual supportive pole, their roots reaching deep into the shale soils – soils that have been chiselled, shaped and terraced over the course of nearly two millennia. We are proud to bring forward a remarkable expression of this rising Mediterranean variety, brimming with great character and infused with intense fynbos aromas and a seamless savoury palate.

 Charles Back

Fairview Stok by Paaltjie Grenache 2016



IN THE VINEYARD

The grapes were harvested from low yielding terraced *stok by paaltjie* (vine by post) vineyards, planted on the east facing slopes of Paarl Mountain at Fairview. The soil type in this particular vineyard block consists of decomposed granite and deep Malmesbury shale soils. The vineyard is inter-planted with rows of fynbos indigenous to the Paarl Mountain Reserve.

HARVEST DATE

16 February 2016

WINEMAKING

The fruit was hand-harvested in the early morning and brought to the cellar where the grapes were hand-sorted. The grapes were then allowed to cold soak for one day before fermentation was initiated in *foudre* (open-top French oak barrels). Thereafter, the grapes were punched down two times a day with one aeration if needed in the form of *délestage*. After the peak of fermentation, the wine was only pumped over once a day until the fermentation finished. The wine was basket pressed and transferred to older French oak for malolactic fermentation and maturation for a further 15 months before a light filtration and bottling.

WINEMAKER'S COMMENTS

"Our Stok by Paaltjie is so called as, translated from Afrikaans, it means Vine by Post. This is a unique trellising system, whereby the vine grows upwards along an individual supportive pole, giving each vine time to develop its own tiny character. The vineyard itself is also one of the most striking on the farm, bustling with animal life and natural fynbos growing in and amongst the vines, all having a subtle but beautiful influence on the wine." – Anthony de Jager-

TASTING NOTE

Light bright red colour. Aromas of fynbos, cherry, cranberry, and hints of spice and perfume on the nose. A graceful, light-medium bodied palate with subtle fruit and pepper spice followed by fresh youthful tannins on the finish.

FOOD RECOMMENDATION

Pairs well with charred lamb chops, spicy Moroccan tagine and Spanish classics like paella.

Wine of Origin	Paarl
Alcohol	14.5%
Residual sugar	3.2g/l
Total acid	5.5g/l
pH	3.55
Varieties	
Grenache	100%
Closure	Natural Cork