



FOUNDED 1693

FAIRVIEW

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!

 Charles Back

Fairview Paarl Chenin Blanc 2016

IN THE VINEYARD

The grapes are from the Fairview farm on the slope of Paarl Mountain. These trellised vineyards are planted on decomposed granite soils on the higher part of the hill.

HARVEST DATES

29 January 2016

WINEMAKING:

The grapes were handpicked very early in the morning, which allowed for them to be delivered cold to the cellar, where they were destalked and gently pressed. The free-run juice settled for two days before the clear juice was racked off for fermentation. 48% of the wine was fermented in French oak barrels (225L and 500L barrels of which half were new oak) and the rest was cold fermented in a stainless steel tank. On completion of fermentation, the wine was left on fine lees before blending the components and bottling.

WINEMAKERS COMMENTS:

The warmer climate and granite-based soils around Fairview farm are an ideal *terroir* for this beautifully expressive Chenin Blanc. The tank fermented component of this wine highlights the fruit flavours of Chenin Blanc and the barrel component adds the weight and structure on the palate, giving good potential for improvement in the bottle.

TASTING NOTE:

Fresh apples, citrus and tropical fruit notes on the nose. The palate is complex with flavours of quince, tropical fruit and gentle oaking. The wine lingers with a fresh minerality on the palate.

FOOD RECOMMENDATION

Salads, especially those containing cold meats and a bit of fruit. The wine can also handle spicy food such as traditional Cape Malay dishes.

Wine of Origin Paarl

Alcohol 13.5%

Residual sugar 2.5 g/l

Total acid 5.6 g/l

pH 3.35

Varieties

Chenin Blanc 100%

Closure Stelvin