



Established in 1693, Fairview cellar with its spectacular view of Table Mountain lies on the south western slopes of Paarl at the Cape of Good Hope. Fairview was purchased by my grandfather in 1937 and I am the third generation of my family to make wine here. We have vineyards in the leading coastal grape producing areas, where geographic and climatic diversity allows us to craft a range of truly distinctive wines, complemented by Fairview's range of award winning artisanal cheeses. To Life!

 Charles Back



Fairview Chardonnay 2019

IN THE VINEYARD

The Chardonnay was blended from two sites, both on granite soils: an unirrigated, trellised vineyard grown on oakleaf soil in Darling and a trellised vineyard on decomposed granite soil in Paarl. The Darling component is wonderfully delicate, bringing subtlety to the wine while the Paarl component brings breadth, complementing the racy Darling fruit.

HARVEST DATE

9 February 2019 (Darling), 5 February 2019 (Paarl)

WINEMAKING

The grapes were harvested at an average of 22 degrees balling. 40% of the wine was fermented in stainless steel tanks (unwooded) and 60% was fermented in French oak barrels (60% new barrels) of which a third was second fill, a third was 3rd fill barrels and the last third was 4th fill barrels.. The wine was left on the lees for 10 months before blending and bottling.

Wine of Origin	Coastal
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Alcohol	13.5%
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Residual sugar	1.3g/l
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Total acid	5.7g/l
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pH	3.45
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Varieties

Chardonnay	100%
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Closure	Stelvin
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TASTING NOTE

Our 2019 has the makings of a classic, restrained Chardonnay. Pale gold in colour and with delicate oak and citrus, beeswax and stone fruit aromas, the palate abounds with soft spice, fresh fruit and minerality. The wine shows layers of salinity, creamy texture and zesty acidity which give it great length and complexity. This wine will benefit from a couple of years in the bottle.

FOOD RECOMMENDATION

An excellent apéritif, its fresh, crisp profile makes this an ideal match for salads, seafood and lighter meat dishes.