



FOUNDED 1693

# FAIRVIEW

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 2020

### IN THE VINEYARD

Sourced from two vineyard sites, both planted on granite soils. Firstly, an unirrigated trellised vineyard grown on oakleaf soils in Darling and a trellised vineyard on decomposed granite soils 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

The Paarl vineyard was harvested on the 14th of February and Darling vineyard on the 17th of Feb 2020.

### WINEMAKING

The grapes were harvested at an average of 22 degrees balling. 40% of the wine was fermented in stainless steel tanks (unwooded). The wooded component was fermented in 225L French oak barrels, with a third in new oak barrels, a third in second fill and the final third in 3rd fill oak barrels. The wine was left on the lees for 8 months before blending and bottling.

<b>Wine of Origin</b>	Coastal
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<b>Alcohol</b>	13.47%
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<b>Residual sugar</b>	3.5g/l
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<b>Total acid</b>	6.2g/l
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<b>pH</b>	3.37
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<b>Varieties</b>	
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Chardonnay	100%
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<b>Closure</b>	Stelvin
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### TASTING NOTE

Clear, bright and pale gold colour. Aromas of orange peel, citrus blossom and blushed apricots. A whiff of cloves and cedar too. Firm structure and integrated acidity with flavours of kumquat, green pineapple and underpinned with salinity. Silky texture from extended lees contact and a lingering taste of lightly toasted nuts. A layered and complex wine. Drink now or leave to rest for 2 to 3 years.

### FOOD RECOMMENDATION

An excellent aperitif. Its fresh, crisp profile makes this wine an ideal match for salads, seafood and lighter meat dishes.