



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 Darling Sauvignon Blanc 2021



IN THE VINEYARD:

Produced from our dryland farmed vineyards in Darling, approximately 8 km from the West Coast. The vines are all trellised and planted on deep, red oakleaf soils. Viticultural techniques have evolved and include monitoring vineyards for optimal picking times, adopting a combination of sampling, weekly vine and analysis monitoring and tasting to optimize the richer tropical notes.

HARVEST DATE:

The various components were harvested the last week of February and the first week of March, approximately two weeks later than usual.

WINEMAKING:

The grapes were machine harvested early in the morning, arriving at the cellar before sunrise. Whole berries were gently pressed, after which the juice was settled for 48 hours and then racked into stainless steel tanks for fermentation. Conditions during fermentation is managed to preserve and accentuate the tropical “thiolic” profile inherent to the cultivar. The wine was left on its fine lees after fermentation, prior to blending, stabilization and bottling.

WINEMAKER'S COMMENTS:

“The 2020 winter was the first good winter rain we have had in three years. The season was mild, a long summer without any heatwaves and a much longer ripening period than what we have normally. We harvested up to 3 weeks later than usual, making this year exceptionally tropical and expressive with a fresh acidity.”- *Anthony de Jager*

TASTING NOTE:

Pale yellow with a green tinge in the glass. Aromas of ruby grapefruit, granadilla and lime on the nose. Rich tropical aromas with lemon undertones contribute to a flinty minerality and lingering fresh acidity.

FOOD RECOMMENDATION:

White meats including chicken, pork chops and fish (particularly trout, mussels and crayfish). Also pairs well with our goat’s milk Crottin cheese.

Wine of Origin Darling

Alcohol 13.27%

Residual sugar 2.7g/l

Total acid 6.3g/l

pH 3.45

Varieties

Sauvignon Blanc 100%

Closure Stelvin