



FOUNDED 1693

FAIRVIEW**MÉTHODE CAP CLASSIQUE 2015****REGIONAL REVIVAL RANGE**

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**IN THE VINEYARD**

The grapes were selected from our trellised vineyards on the slopes of Paarl Mountain on the Fairview farm. The grapes were hand-picked in the cool morning and transported in crates to ensure they were kept in the best possible condition.

HARVEST DATE

Mid January 2015

WINEMAKING

The grapes were transferred to the press by hand and gently, whole-bunch pressed. Only the free run juice was used. The juice settled and the clear juice was transferred to stainless steel tanks for fermentation. The blended wine was left on the lees in tanks for 7 months before bottling for second fermentation, which took place in the bottle under crown cap (traditional Methode Cap Classique (MCC)). The wine was left to mature on the lees for 18 months before it was disgorged.

WINEMAKER COMMENT'S

In true Fairview style we've selected unique varieties from our own vineyards to make this exciting Methode Cap Classique. The Viognier in the blend has increased to 77% from last year's 50% as 2015 was a particularly good year for this variety as a component for the blend. This vintage is slightly fresher with lower residual sugar making it even more age worthy.

TASTING NOTE

Pale yellow colour with a tinge of green. Aromas of lime, apple and shortbread biscuits on the nose, followed by a creamy palate with green apples and a lingering freshness.

FOOD RECOMMENDATION

Seafood, summer salads with salmon trout and soft cow's or goat's cream cheeses with a chalky texture.

Wine of Origin	Paarl
Alcohol	12.0%
Residual sugar	4.9 g/l
Total acid	7.5 g/l
pH	3.06
Varieties	
Viognier	77%
Grenache Blanc	15%
Grenache Noir	8%
Closure	Natural Cork