



FOUNDED 1693

FAIRVIEW

South Africa's vineyard landscape is striking, characterised by very old geological formations, such as Africa's single biggest granite rock. Formed from ancient crystallized magma, granite is typically composed of minerals feldspar and quartz, offering soil ideal for cultivating vines. Today, some vineyards are speckled with remnants of this decomposed quartz, which in the right afternoon light, shimmers pink in the sun's rays. Offering delicate notes of rose petal and pomegranate, our Rose Quartz emerges, reflecting the very minerals in which it is grown.

 Charles Back


Fairview Rose Quartz 2018

IN THE VINEYARD:

This rosé consists of 45% Grenache Noir, 29% Carignan and 26% Cinsault – varieties which were grown on three different sites. The Grenache component is an early picking from our terraced *stok-by-paaltjie* (vine on pole) single vineyard site, planted on the east facing slopes of Paarl Mountain at Fairview. The Carignan is from the oldest Carignan block in the country, planted in 1972 on Malmesbury shale soils, providing elegance and complexity to the final wine. This is the same Swartland vineyard site we use for our single vineyard Pegleg Carignan. The Cinsault is from our old bush vines on the upper slopes of the Fairview farm. These are all great sites which make fantastic stand-alone red wines. We've selected small parcels from these sites for this rosé.

HARVEST DATE: Late January and early February 2018

WINEMAKING:

All the grapes were handpicked and transferred to the cellar in crates where they were whole bunch pressed and the juice was allowed to settle overnight. The juice was racked off the lees and 10% was fermented in older French oak barrels, while the remainder was cold fermented in stainless steel tanks. The barrels were stirred (*battonage*) monthly, maturing for 5 months on the lees before blending and bottling.

WINEMAKER'S COMMENTS:

This pale, fresh style rosé is a welcome new addition to the Fairview range. A great summer wine, packed with fruit and complexity

– Anthony de Jager –

TASTING NOTE:

Pale rose quartz colour in the glass. Aromas of white blossoms, roses, strawberries and raspberries on the nose with hints of winter melon. Daisy fresh on the palate, with flavours of ruby grapefruit and berries with a lengthy dry finish.

FOOD RECOMMENDATION:

A very versatile wine. Will pair well with fresh salmon sushi, salads, and creamy pasta dishes.

RECOGNITION:

2018: Rosé Rocks Double Gold

Wine of Origin	Coastal
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Alcohol	12.5%
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Residual sugar	1.5 g/l
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Total acid	5.3 g/l
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pH	3.29
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Varieties

Grenache	45%
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Carignan	29%
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Cinsault	26%
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Closure	Stelvin
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