




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 2021

IN THE VINEYARD:

This rosé consists of 59% Grenache Noir, 30% Cinsault and 11% Carignan, with all three varieties grown on different sites. The Grenache Noir 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 Cinsault comes from old bush vines also planted on the upper slopes of the Fairview farm. Finally, the Carignan is sourced from Klein Amoskuil farm outside of Malmesbury. Planted on shale soils, the Carignan provides body and elegance to the final wine. All three sites produce fantastic stand-alone red wines too. We've selected small parcels from these sites for this rosé.

HARVEST DATE:

Grenache: 17th & 20th February 2021

Carignan: 20th February 2021

Cinsault: 6th March 2021

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 fermented as separate vineyard components, with cold fermentation in stainless steel tanks. Some of the Grenache was transferred to older 500L French oak barrels (10% of final wine) for separate fermentation. This oak component adds creamy texture and interest to the final blend. The lees were stirred (*battonage*) monthly, maturing for 4 months on the lees before blending and bottling.

WINEMAKER'S COMMENTS:

This pale, fresh style rosé is a great summer wine, packed with fruit and complexity – *Anthony de Jager*

TASTING NOTE:

Pale rose quartz colour in the glass. Delicate notes of goji berry and winter melon along with the typical aromas of strawberries and freshly cut Freesias on the nose. Daisy fresh on the palate, with red berry flavours, creamy texture and a mineral spine makes for a lengthy dry finish.

FOOD RECOMMENDATION:

A very versatile wine. Will pair elegantly with long eventful summer lunches and an array of dishes including fresh salmon sushi, Mediterranean salads, cheese and tapas style platters.

PAST RECOGNITION:

2018: Rosé Rocks Double Gold

Wine of Origin	Coastal
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Alcohol	12.01 %
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Residual sugar	2.4 g/l
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Total acid	6.1 g/l
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pH	3.20
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Varieties

Grenache	59%
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Cinsault	30%
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Carignan	11%
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Closure	Stelvin
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