



FOUNDED 1693

FAIRVIEW

Amid some of the most rugged and steep vineyards in Paarl, *Stok by Paaltjie* (Vine by Post) Grenache vines grow amongst the wild Cape fynbos. Here, each vine is given room to develop their own tiny personality as they twirl and twist their way up along an individual supportive pole, their roots reaching deep into the shale soils – soils that have been chiselled, shaped and terraced over the course of nearly two millennia. We are proud to bring forward a remarkable expression of this rising Mediterranean variety, brimming with great character and infused with intense fynbos aromas and a seamless savoury palate.



Charles Back



Fairview Stok by Paaltjie Grenache noir 2019

IN THE VINEYARD

The grapes were harvested from low yielding, terraced *stok-by-paaltjie* (vine by post) vineyards, planted on the east facing slopes of Paarl Mountain at Fairview. The soil type in this particular vineyard block consists of decomposed granite and deep Malmesbury shale soils. The vineyard is inter-planted with rows of Cape fynbos indigenous to the Paarl Mountain Reserve.

HARVEST DATE

27th of February 2019

WINEMAKING

The fruit was hand-harvested in the cool early morning and brought to the cellar. 20% were whole bunches placed at the bottom of the foudre (open-top French oak barrels) and the remaining 80% were hand sorted, destemmed and placed on top of the whole bunches. The grapes were then allowed to cold soak for one day before fermentation was initiated. Punch downs occurred twice daily with aeration as needed. After the peak of fermentation, the wine was only pumped over once daily until the fermentation was completed. The wine was basket pressed and transferred to older French oak barrels for malolactic fermentation and maturation for a further 9 months, before a light filtration and bottling.

TASTING NOTE

Light and bright red colour. Aromas of red cherry, cranberries and hints of fynbos, synonymous with this vineyard. A graceful, light to medium bodied palate with crunchy red fruit, herbs and pepper followed by fresh linear tannins on the finish. Consciously made lighter and fresher in style than previous vintages, will age well for 5 – 8 years.

FOOD RECOMMENDATION

Pairs well with charred lamb chops, spicy Moroccan tagine and Spanish classics like paella.

Wine of Origin	Paarl
Alcohol	12.68%
Residual sugar	1.8g/l
Total acid	5.1 g/l
pH	3.53
Varieties	
Grenache	100%
Closure	Cork