



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 Verdelho 2019

THE VARIETY:

Verdelho is a white wine grape originating from Madeira an island of Portugal. This grape is also gaining popularity in the new world wine regions such as Australia and South Africa. This is the first vintage produced in the traditional “Vinho Verde” style with a refreshing fizz and lower alcohol.

IN THE VINEYARD:

The grapes were sourced from Fairview farm in Paarl and a dryland vineyard situated in Swartland region. These vines were planted in 1996 on a Glenrosa soils.

HARVEST DATES:

18 January 2019

WINEMAKING:

The grapes were destemmed, crushed and the free-run juice was settled for two days. The clear juice was racked off and cold fermented in a stainless steel tank. On completion of fermentation, the wine was left on fine lees for 6 months and allowed to go through malolactic fermentation before filtration and bottling. A slight fizz was intentionally added to the wine at bottling (CO₂ carbonation) to extra refreshment to this lighter style.

WINEMAKERS COMMENTS:

A great wine for long summer lunches, especially with the lower alcohol content. A fantastic alternative to Sauvignon Blanc – *Anthony de Jager-*

TASTING NOTE:

Pale straw colour with aromas of citrus and minerality with a hint of floral. It has a refreshing fizz with light yet lengthy acidity and lingering salinity.

FOOD RECOMMENDATION

Quite drinkable without food, or delightful with tapas, traditional partner to seafood or Asian dishes.

Wine of Origin	Coastal
Alcohol	9%
Residual sugar	6.8 g/l
Total acid	7.6 g/l
pH	3.02
Varieties	
Verdelho	100%
Closure	Stelvin