



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 2020

### THE VARIETY:

Verdelho is a white grape variety originating from the Portuguese island of Madeira. This grape is beginning to gain popularity in new world wine producing regions such as Australia and South Africa. This is the first vintage produced in the traditional “Vinho Verde” style with a light, refreshing fizz and lower alcohol.

### IN THE VINEYARD:

The grapes were sourced from Fairview farm in Paarl and a dryland vineyard situated in the Swartland region.

### HARVEST DATES:

9<sup>th</sup> and 16<sup>th</sup> of January 2020

### 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 stainless steel tanks. On completion of fermentation, the wine was left on the 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 (CO<sub>2</sub> carbonation) to add extra refreshment.

### 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 in colour with aromas of citrus, green melon, apple and hints of floral notes. A zesty, limey palate with a refreshing fizz, length acidity and lingering salinity.

### FOOD RECOMMENDATION

Quite drinkable on its own or delightful with tapas, fresh seafood and Asian dishes.

<b>Wine of Origin</b>	Coastal
<b>Alcohol</b>	9%
<b>Residual sugar</b>	6.3 g/l
<b>Total acid</b>	7.7 g/l
<b>pH</b>	3.18
<b>Varieties</b>	
Verdelho	100%
<b>Closure</b>	Stelvin