



FOUNDED 1693

FAIRVIEW

Honouring Charles's late mother, this traditional straw-dried sweet wine is a true labour of love. Fragrant, succulent and crisp – a sumptuous dessert wine of balanced finesse with tropical fruit and litchi blossoming upon every sip. Ideal to end off any dinner evening among friends. To life!

Charles Back

Fairview La Beryl Blanc 2018



IN THE VINEYARD:

The La Beryl is a traditional straw-dried sweet wine named after Charles Back's mother. The wine was produced using Chenin Blanc and Muscat grapes grown on decomposed granite soils on the Fairview farm.

HARVEST DATE:

Picked late January and pressed on 20th of February 2018.

WINEMAKING:

The fruit was harvested very carefully by hand over a three-day period. Bunches were individually picked once each was perfectly ripe. Harvesting took place at approximately 22 brix. Packed into small lug boxes, the grapes were transported to a well-ventilated shed, where they were carefully laid out to dry on racks lined with straw. It took 3-4 weeks for the grapes to dry to a raisin state, by which time they had lost up to 75% of their moisture. The grapes were pressed and allowed to ferment in stainless steel tanks.

WINEMAKER'S COMMENTS:

Making this wine is definitely a labour of love - from the careful bunch selection and the transporting of the grapes from the higher slopes of the farm to the gentle packing onto the straw mats for drying. We needed to inspect the grapes in the shed regularly during the drying process in order to remove any damaged bunches. The fermentation lasted up to six months, which added to the excellence of the final wine. -Anthony de Jager -

TASTING NOTE:

A bold, assertive dessert wine with grape juice must, honey, apricot, lemon and honey flavours on the nose. Savour a full mouth feeling with tropical fruit and citrus flavours followed by the unctuous texture courtesy of the fresh, well balanced acidity.

FOOD RECOMMENDATION:

Perfectly at home enjoyed on its own. With food, pair this dessert wine with an artisanal cheese platter including Fairview Roydon Camembert and Fairview Brie.

RECOGNITION: PREVIOUS VINTAGES

2014: Top 100 SA Wines 2015

2013: 90 points - Robert Parker's Wine Advocate

2013: Gold - Decanter World Wine Awards 2014

2013: Top 100 SA Wines 2014

2012: 93 points – Vinous wine publication January 2015

2012: 93 points – Stephen Tanzer's Wine Review June 2015

2012: Top 100 SA Wines 2013

Wine of Origin	Paarl
Alcohol	11.0%
Residual sugar	184.4 g/l
Total acid	9.3 g/l
pH	3.15
Varieties	
Chenin Blanc	73%
Muscat de Frontignan	27%
Closure	Cork