



FOUNDED 1693

FAIRVIEW

Established in 1693, the Fairview Estate is nestled on the south western slopes of Paarl Mountain, just 40 minutes from Cape Town. Africa's largest Granite outcrop, Paarl Rock gives a panoramic view of Fairview Estate and the surrounding Cape vineyards. This pearlescent rock formed over 500 million years ago providing the soils on the upper slopes of our farm. As the third generation wine farmer, I broke with tradition to plant better suited Mediterranean varieties to fit our terroir; today these vineyards have matured and thrive. This blend from Granite offers a true sense of Fairview Estate. *To Life!*

 Charles Back

Fairview Estate Cape Granite White Blend 2015

**IN THE VINEYARD**

The grapes are from our Estate vineyards on the upper slopes of Paarl mountain, grown on decomposed granite soils with supplementary drip irrigation. The vineyards are trellised and undergo summer canopy management practices such as suckering and tipping to ensure sufficient sunlight penetrates the canopy.

HARVEST DATES

Late January to early February 2015

WINEMAKING

The grapes were picked by hand very early in the morning, which allowed for the grapes to be delivered cold to the cellar, where they were destalked and gently pressed. The free-run juice settled for two days before the clear juice was racked off and cold fermented in tank. On completion of fermentation, the wine was left on fine lees before blending and bottling.

WINEMAKERS COMMENTS

Cape Granite White uses the perfectly suited Chenin Blanc, Viognier and Grenache Blanc on the Estate to produce a wine in balance with its surroundings. Chenin provides structure, Viognier brings its lush textures and aroma and Grenache Blanc contribute mineral flavours and length to this granitic blend. *-Anthony de Jager-*

TASTING NOTE

Vibrant light green in colour, with aromas of white peach and floral notes on the nose. A medium bodied wine, with stone fruit flavours that follow through on the palate and a refreshing acidity that leads to a long finish.

FOOD RECOMMENDATION

Light seafood, pasta and risotto dishes, or anything containing goat's cheese, are also great pairings.

Wine of Origin	Paarl
Alcohol	13.5%
Residual sugar	4.5 g/l
Total acid	5.8 g/l
pH	3.35
Varieties	
Chenin Blanc	65%
Viognier	20%
Grenache Blanc	15%
Closure	Stelvin