



FOUNDED 1693  
**FAIRVIEW**

The newly released Fairview 'The Grenaches' in BIB and 750ml bottle is a quality focus on site specific Grenache (Noir and Blanc, with a Rosé in the pipeline) from a combination of old vines and more recently planted vineyards from Piekenierskloof and Paarl. It is a collaborated initiative from owner Charles Back, cellar master Anthony de Jager and sommelier Higgs Jacobs, inspired by the lack of high quality, interesting varietal wines, in alternative packaging, that are available on the market. This practical packaging allows for less wastage and a long drinking period after opening.

 Charles Back



## Fairview The Grenaches 2020

### Grenache Blanc (750 ml)

#### IN THE VINEYARD:

Produced from three distinct vineyard blocks for more complexity. One situated in Paarl on the Fairview farm – high up on the south facing slopes of the mountain with decomposed granite soils. Another is a stellar and sought after vineyard from the cool climate Piekenierskloof. This block is the oldest Grenache Blanc in the country, and adds minerality and length to the wine. A third vineyard joined the blend this year, a bush vine vineyard from Darling with richer Malmesbury shale soils and a cool breeze from the Atlantic Ocean.

#### HARVEST DATE

-Piekenierskloof was picked on 7 February 2020

-Paarl and Darling was picked on 10 February 2020.

#### WINEMAKING:

The vineyards were hand-picked early morning and transferred directly to the press. The grapes were left whole to allow for a gentle pressing action, only using the free run juice for final alcoholic fermentation. The individual components were fermented in stainless steel tanks. After fermentation, 20% of the Paarl wine was transferred to 500L French oak barrels (3rd fill) for extended lees contact, adding creaminess and texture to the final wine. The wine was allowed to age for 10 months before blending, filtration and final bottling.

#### TASTING NOTE:

Light golden colour with aromas of white peach, African pear and freshly cut grass. Flavours of winter melon, peach blossom and raw cashew nuts on the palate. A firm structure with silky texture and subtle touches of minerality. Pairs well with a chicken casserole or simply enjoy with a cheese platter. Drink now or cellar for another 3 – 4 years.

#### FOOD RECOMMENDATION:

Enjoy with seared tuna and Asian spices or a cold beef fillet salad.

<b>Wine of Origin</b>	Western Cape
<b>Alcohol</b>	13.51 %
<b>Residual sugar</b>	2.3 g/l
<b>Total acid</b>	5.8 g/l
<b>pH</b>	3.22
<b>Varieties</b>	
Grenache	100%
<b>Closure</b>	Technical Cork
<b>Volume</b>	750 ml