



FOUNDED 1693

FAIRVIEW

The newly released Fairview 'The Grenaches' range is a collaborated initiative from owner Charles Back, cellar master Anthony de Jager and sommelier Higgs Jacobs. 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.

 Charles Back


Fairview The Grenaches 2020

Grenache Noir (750 ml)

IN THE VINEYARD:

Produced from vineyards situated on Fairview farm in Paarl, the vineyards are 10 - 14 years old and planted in decomposed granite soils with pockets of schist. Grenache is perfectly suited to the Mediterranean-like climate of the Paarl area and these vineyards produce some of the best fruit from our farm.

HARVEST DATE

20th February 2020

WINEMAKING:

The grapes were picked early morning. Some whole bunches were included in the bottom of the wooden foudre – giving elevated fruit and fine tannin. Light punch downs and pump overs were done before pressing. The wine went through malolactic fermentation in older (3rd, 4th and 5th fill) French oak barrels before a barrel selection was made for bottling.

WINEMAKER'S COMMENTS:

Grenache (Noir & Blanc) has always been an exciting variety to work with, especially considering the quality of the vineyards from which these wines originate from. The fruit expression and texture is unique to each vineyard. A lighter red with expressive red fruit and a layered mineral white, are both perfect for our South African climate and lifestyle.

TASTING NOTE:

The Grenache Noir brims with juicy red cherry, pomegranate, exotic spices and a bright line of acidity follows through on a light fresh finish. Can be enjoyed at room temperature or slightly chilled.

FOOD RECOMMENDATION:

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

Wine of Origin	Paarl
Alcohol	13.5 %
Residual sugar	2.2 g/l
Total acid	5.3 g/l
pH	3.34
Varieties	
Grenache	100%
Closure	Technical Cork
Volume	750 ml