



FOUNDED 1693  
**FAIRVIEW**

**BERYL BACK 2018**

**LIMITED RELEASE**

Our brand new Flagship White Wine honoring Charles's mother, Beryl Back, is available for the very first time. A blend of Viognier, Chenin Blanc and Grenache Blanc hailing from the steep, granite rich slopes of Paarl Mountain, the Beryl Back perfectly encapsulates its namesake's style, creativity and strength of character.

 Charles Back



**IN THE VINEYARD:**

The Viognier, Chenin Blanc and Grenache Blanc grapes are from trellised Fairview vineyards on the slopes of Paarl Mountain. These trellised vineyards are planted on decomposed granite. The Roussanne is also from our Fairview farm, planted on terraced, *stok-by-paaltjie* vineyards.

**WINEMAKING:**

The Chenin blanc component is from a Chenin block high on top of Paarl mountain and made in three different styles: cold ferment in stainless steel tank and allowed to age on fermentation lees for 10 months, a barrels selection made of the Chenin fermented in the traditional style (without skin contact) in 225 and 500litre barrels and an alternative skin contact component. (hand-picked, sorted and allowed to wild ferment on the skins for 5 days before pressing).

The Viognier grapes were handpicked and whole bunch pressed. Half of the Viognier was wild fermented in 2<sup>nd</sup> and 3<sup>rd</sup> fill French barrels, without settling the juice prior to fermentation. The other half was settled, inoculated and cold fermented in 2<sup>nd</sup> and 3<sup>rd</sup> fill French oak barrels.

The Roussanne was handpicked, whole bunch, basket pressed and the juice was fermented cold in stainless steel tanks after which it was transferred to older French oak barrels for ageing.

The Grenache Blanc was cold fermented in stainless steel tanks and then transferred to 2<sup>nd</sup> fill French oak barrels to mature on lees for 10 months.

The wine was blended after 10 months maturation in barrels and tank.

**WINEMAKERS COMMENTS:**

Planted on steep Paarl Mountain granite soils. Each component used in the blend adds an individual touch to the final wine, without any grape dominating. With subtle oak flavours, intense fruit and lingering palate, this wine is a super partner to our local food, especially seafood but also Asian inspired dishes. – *Anthony de Jager* -

**TASTING NOTE:**

Pale yellow colour in the glass with layers of fruit aromas of lemon, papaya, pears with hints of floral and oak notes. The palate is complex with grape flavours, grippy tannin structure, a salty minerality and fresh acidity. The fine tannin structure (texture) of the wine promises aging potential and contributes to the length and mouth feel, which is elegant and fresh.

**FOOD PAIRING:**

Asian-inspired dishes or creamy pasta dish with salmon and capers.

**PREVIOUS RECOGNITION:**

**2017** : 2019 National Wine Challenge Top 100 & Double Platinum

<b>Wine of Origin</b>	Paarl
<b>Alcohol</b>	13.5%
<b>Residual sugar</b>	1.9 g/l
<b>Total acid</b>	5.8 g/l
<b>pH</b>	3.28
<b>Varieties</b>	
Chenin Blanc	43%
Viognier	34%
Roussanne	12%
Grenache blanc	11%
<b>Closure</b>	Technical Cork