



FOUNDED 1693

FAIRVIEW**BERYL BACK 2020****LIMITED RELEASE**

Beryl Back, our flagship white wine honouring Charles's mother. A handcrafted blend of Chenin Blanc, Viognier, Roussanne and Grenache Blanc, perfectly encapsulates its namesake's style, creativity and strength of character.

 Charles Back**IN THE VINEYARD:**

Each parcel is selected from only the best quality blocks on the Fairview Farm. The Chenin Blanc, Viognier, Roussanne and Grenache Blanc grapes are all from trellised Fairview vineyards, planted in rich decomposed granite soils on the slopes of Paarl Mountain. The Chenin Blanc, Roussanne and Grenache Blanc vineyards are all south facing blocks high up on the Paarl Mountain slope, just below the Paarl Mountain Reserve. The Viognier is planted lower down, just below the original manor house.

WINEMAKING:

All of the grape varieties are treated and fermented in different ways, kept separately to showcase the expression of each cultivar in our unique terroir. We select each component based on merit and our final blend tells the story of our labour of love each vintage.

The **Chenin Blanc** component is made in three distinct styles showing off the versatility of the grape: The first component is cold fermented in stainless steel tank and allowed to age on the fermentation lees for 10 months. The second component is a selection of barrel fermented Chenin Blanc, fermented in older 500L French oak barrels and the third component is an alternative skin-contact component (hand-picked, sorted and allowed to wild ferment on the skins for 5 days before pressing and further fermentation in older French oak). The **Viognier** grapes were hand-picked and whole-bunch pressed. 50% was wild fermented in 2nd and 3rd fill French barrels, without settling the juice prior to fermentation. The other half was settled, inoculated and cold fermented in stainless steel tank. The **Roussanne** was fermented in stainless steel tank initially but transferred to older French oak barrels mid fermentation to add more complexity. The **Grenache Blanc** was cold fermented in stainless steel tank and left on the fine lees for 11 months prior to blending. After 10 months maturation in French oak barrels and tank, the wine was carefully blended and allowed to naturally stabilise as far possible. Fresh lees of the 2021 vintage was added before minimal fining, filtration and bottling.

WINEMAKERS COMMENTS:

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 a 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 in colour with layered aromas of nectarine, orange peel, chamomile and hints of oak. The palate is elegantly restrained, yet complex with flavours of sweet melon and lime followed by pithy tannin, mouth-watering minerality and fresh finesse on the finish. The fine tannin structure (texture) of the wine promises ageing potential and contributes to the balanced length and mouthfeel.

FOOD PAIRING:

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

PREVIOUS RECOGNITION:

2017 : 2019 National Wine Challenge Top 100 & Double Platinum

Wine of Origin	Paarl
Alcohol	13.51%
Residual sugar	2.1 g/l
Total acid	6.2 g/l
pH	3.36
Varieties	
Chenin Blanc	40%
Viognier	28%
Grenache Blanc	19%
Roussanne	13%
Closure	Technical Cork