



Established in 1693, the Fairview cellar, with its spectacular view of Table Mountain, lies on the southwestern slopes of Paarl in the Cape of Good Hope. My grandfather purchased Fairview in 1937, and I am the third generation to make wine here. We have vineyards in the leading coastal grape producing areas, where geographic and climatic diversity allow us to craft a range of truly distinctive wines, which we complement with our range of award-winning artisanal cheeses. To Life!

 Charles Back



## Fairview Chenin Blanc 2020

### IN THE VINEYARD

The grapes for this wine are a blend from a bush vine vineyard situated Darling. And trellised vineyards in Paarl. The Darling vineyard is approximately 300m above sea level on the west-facing hills outside Darling and was planted on Richter 99 rootstock in 2001 and is dryland farmed. The soil in this vineyard is decomposed granite, which differentiates it from the surrounding vineyards (which are composed mainly of clay-heavy oakleaf soils). The Paarl vineyards have all been planted in decomposed granite soils and are irrigated. Both sites deliver expressive fruit from this variety.

### HARVEST DATES

28-29 January (Darling fruit)

First week of February for the Paarl Fruit.

### WINEMAKING

The grapes were handpicked very early in the morning, which allowed for them 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 bottling.

**Wine of Origin** Coastal

**Alcohol** 13.53%

**Residual sugar** 2.0 g/l

**Total acid** 5.9 g/l

**pH** 3.34

### Varieties

Chenin Blanc 100%

**Closure** Stelvin

### TASTING NOTE

Pale straw colour in the glass. The wine has tropical fruit notes of pear, pineapple and lime on the nose. The palate is medium bodied rich fruity flavours follow by a lingering crisp finish. Best enjoyed in the next year or two.

### FOOD RECOMMENDATION

Thanks to Chenin Blanc's fresh acidity and inherently sweet flavor, you'll find it pairs well with foods that have a sweet and sour element. Southeast Asian cuisine or pork chops with apples pair well, as well as light seafood, pasta and risotto dishes. Anything containing Fairview goat's cheese is also a delectable coupling.