



FOUNDED 1693

**FAIRVIEW**

Honouring my late mother, Beryl Back. This traditional straw-dried dessert wine is a true labour of love. Fragrant, succulent and crisp – a sumptuous wine of balanced finesse with tropical fruit and litchi blossoming upon every sip. Ideal to end off any dinner evening with friends. To life!

 Charles Back

## Fairview La Beryl Blanc 2021

### IN THE VINEYARD:

Produced from Chenin Blanc and Muscat Blanc grapes grown on decomposed granite soils on the Fairview farm.

### HARVEST DATE:

Pressed on the 1<sup>st</sup> of March 2021 after three weeks on the straw.

### WINEMAKING:

The grapes are carefully harvested by hand over a three-day period. Bunches are only individually picked once perfectly ripened. Harvesting takes place at approximately 22° Brix. Packed into small lug boxes, the grapes are transported to a well-ventilated shed and carefully laid out on straw lined drying racks. It takes 3-4 weeks for the grapes to dry to an almost raisin like state, by which time they have lost up to 75% of their moisture. The grapes are then pressed and allowed to ferment in stainless steel tanks.

### WINEMAKER'S COMMENTS:

Making this wine is definitely a labour of love - from the careful bunch selection, to the transporting of the grapes from the higher slopes of the farm, and finally to the gentle packing onto the straw mats for drying. We need to inspect the grapes in the shed regularly during the drying process in order to remove any damaged bunches. The fermentation lasts for up to six months, which adds to the complexity and overall excellence of the final wine.

-Anthony de Jager -

<b>Wine of Origin</b>	Paarl
<b>Alcohol</b>	12.21%
<b>Residual sugar</b>	182.2 g/l
<b>Total acid</b>	8.9 g/l
<b>pH</b>	3.40
<b>Varieties</b>	
Chenin Blanc	64%
Muscat Blanc	36%
<b>Closure</b>	Cork

### TASTING NOTE:

A bold, assertive dessert wine with aromas of ripe apricots, honeysuckle perfume and citrus flavours on the nose. Savour a full mouth feeling with sweet tropical fruit and citrus flavours, followed by an unctuous texture courtesy of the racy, well-balanced acidity.

### FOOD RECOMMENDATION:

Perfect on its own or with a beautifully ripened Fairview Roydon Camembert.

### RECOGNITION

2019: 5 Stars - Platter's South African Wine Guide 2021

2018: 5 Stars - Platter's South African Wine Guide 2020

2018: 93 points - Tim Atkin Report 2019