



FOUNDED 1693

FAIRVIEW

Winemaking is above all an instinctive understanding of balance... The marvel of a humble young vine growing and eventually producing its own fruit, can only be achieved when all four natural elements combine in harmony. Air in the form of oxygen, water in the form of annual rainfall, fire in the form of precious sunlight and earth in the form of healthy soil and terroir, must all work harmoniously to produce nature's bounty. Similarly, those who lovingly tend to the fruit and its vinification must know when to intervene and when to step away, always allowing Mother Nature to run her course. For the next chapter in the Broken Barrel tale, we've selected Roussanne, Viognier, Grenache Blanc and Marsanne to produce a blend that is rich, textured and balanced.

 Charles Back



Broken Barrel White 2021

IN THE VINEYARD:

A unique blend made from predominantly Roussanne and Viognier with small percentages of Grenache Blanc and Marsanne. These are all varieties suited to the Mediterranean climates of Paarl and Darling. The cooler Darling area provides fruit with higher acidity for freshness while the fruit from the warmer, granite rich slopes of Paarl Mountain contribute generous tropical fruit flavours.

HARVEST DATE:

All the varieties were harvested during February 2021.

WINEMAKING:

Grapes were destemmed, crushed, and fermented separately in stainless steel tanks and French oak barrels. The individual components were left on the gross lees after fermentation for 8 months before blending. While on the gross lees, the wine was regularly "battonage - ed" to add complexity and richness to the components. The wine was lightly fined and filtered before bottling.

TASTING NOTE:

The nose seduces with sunshine fruits of pineapple, stone fruit and litchi. The palate has tangy apricot, lime, leesy sweetness with a touch of oak spice. This creamy textured wine from the cooler 2021 vintage will age gracefully for the next 3 – 5 years.

FOOD RECOMMENDATION:

A great match for al fresco salads, creamy chicken dishes or fresh sushi. Perfect for summertime sipping.

Analysis:

Alcohol:	13.49%
Residual Sugar	2.3 g/L
pH	3.37
TA	6.2 g/l

Blend percentages:

Roussanne	48%
Viognier	47%
Grenache Blanc	3%
Marsanne	2%