




FOUNDED 1693  
**FAIRVIEW**

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

 Charles Back



## FAIRVIEW CABERNET SAUVIGNON 2019

### IN THE VINEYARD:

The grapes are sourced from our trellised vineyards in Stellenbosch. Essential summer canopy management practices including leaf removal, tipping and shoot positioning help to ensure that sufficient sunlight filters through the canopy.

### HARVEST DATE:

Mid-March 2019

### WINEMAKING:

The grapes were handpicked at 25° balling. The final blend is made up of two main components: 50% hand sorted grapes fermented in wooden foudres and 50% fermented in stainless steel tanks. The wine was left on the skins for extended skin maceration before going to barrels for malolactic fermentation and maturation. The components were blended after 24 months of ageing. The wine was matured in a combination of French and American oak barrels, with 20% new oak used.

### WINEMAKERS COMMENTS:

“Although already showing well, this wine will mature well with time to reveal layered complexity and longevity”. - Anthony de Jager

### TASTING NOTE:

Ruby red in colour with leading aromas of red plum and hints of dark liquorice and herbs. Medium bodied with flavours of crushed black berries, whiffs of oak and vanilla with gentle tannins. Drink now or enjoy in 3 - 5 years.

### FOOD RECOMMENDATION:

Try this wine with a chargrilled gruyere burger or a juicy, marinated steak.

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|-----------------------|-------------------|
| <b>Wine of Origin</b> | Coastal           |
| <b>Alcohol</b>        | 14.47%            |
| <b>Residual sugar</b> | 3.1 g/l           |
| <b>Total acid</b>     | 6.8 g/l           |
| <b>pH</b>             | 3,54              |
| <b>Varieties</b>      |                   |
| Cabernet Sauvignon    | 100%              |
| <b>Closure</b>        | Technical<br>Cork |