



FOUNDED 1693
FAIRVIEW

The Fairview Grenache blanc is a quality focus on site specific Grenache (Noir and Blanc) from a combination of old vines and more recently planted vineyards from Piekenierskloof and Paarl. It is a collaborated initiative from owner Charles Back, cellar master Anthony de Jager and sommelier Higgs Jacobs, inspired by the lack of high quality, interesting varietal wines that are available in the market.

 Charles Back



Fairview Grenache Blanc 2021

IN THE VINEYARD:

Produced from three distinct vineyard blocks for more complexity. The majority of which comes from the vineyard situated in Paarl on the Fairview farm – high up on the south facing slopes of the mountain with decomposed granite soils. Another is a stellar and sought after vineyard from the cool climate Piekenierskloof. This block is the oldest Grenache Blanc in the country, and adds minerality and length to the wine. A third vineyard joined the blend this year, a bush vine vineyard from Darling with richer Malmesbury shale soils and a cool breeze from the Atlantic Ocean.

HARVEST DATE

Piekenierskloof and Darling were picked on the 23rd of February and Paarl grapes were picked 4th of March

WINEMAKING:

The vineyards were hand-picked early morning and transferred directly to the press. The grapes were left whole bunch to allow for a gentle pressing action, only using the free run juice for final alcoholic fermentation. The individual components were fermented in stainless steel tanks. After fermentation, 20% of the Paarl wine was transferred to 225L French oak barrels (3rd fill) for extended lees contact, adding creaminess and texture to the final wine. The wine was allowed to age for 9 months before blending, filtration and final bottling.

TASTING NOTE:

Light golden colour with **SMASHABLE** aromas of pear, white peach and hints of fynbos and peach blossoms. Flavours of stone fruit and crisp citrus on the palate with subtle touches of minerality. Pairs well with a chicken casserole or simply enjoy with a cheese platter. Drink now or cellar for another 3 – 4 years.

FOOD RECOMMENDATION:

Enjoy on its own or as a versatile companion to foods such as: seared tuna with Asian spices, cold beef fillet salad or Mediterranean-inspired salads.

Wine of Origin	Western Cape
Alcohol	14.01%
Residual sugar	2.9g/l
Total acid	5.9 g/l
pH	3.22
Varieties	
Grenache	100%
Closure	Screwcap
Volume	750 ml