



FOUNDED 1693
FAIRVIEW

Fairview Grenache Noir 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 between 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 Noir 2021

IN THE VINEYARDS:

Produced from vineyards situated on our Fairview farm in Paarl and esteemed Piekenierskloof old vines planted in 1973. The Fairview vineyards range in age from 10 - 14 years old, producing some of the best fruit from our farm. The soil is decomposed granite with pockets of schist. The Piekenierskloof grapes come from dry-land bush vines grown on sandy, loam soils. The variety is well suited to various viticultural climates and has good drought-resistance capacity for future climate-change challenges.

HARVEST DATE

Both sites were picked in the first week of March 2021.

WINEMAKING:

The grapes were picked early morning. Some whole bunches were included in the bottom of the foudre - giving elevated fruit and fine tannin. Light punch downs and pump overs were done before pressing. The wine went through malolactic fermentation in older (3rd, 4th and 5th fill) French oak barrels for 9 months before a barrel selection was made for bottling.

WINEMAKER'S COMMENTS:

Grenache Noir has always been an exciting variety to work with, especially considering the quality of the vineyards from where these wines originate from. The fruit expression and texture is unique to each vineyard and with the help of Higgs this wine was blended to express the best the variety has to offer. A lighter style red wine with expressive red fruit and a layered mineral white wine are the perfect partners to our South African climate and lifestyle.

TASTING NOTE:

The **SMASHABLE** Grenache Noir brims with juicy red cherry, raspberry and a hint of black pepper and fynbos boegoe. Bright red fruit flavours on the palate followed by a fresh line of acidity and food friendly tannin structure. This makes for an accessible medium-bodied finish. Can be enjoyed at room temperature or slightly chilled.

FOOD RECOMMENDATION:

Enjoy on its own or with Mediterranean-inspired meat or vegetarian dishes.

Wine of Origin	Western Cape
Alcohol	13.34%
Residual sugar	2,6
Total acid	5,1
pH	3,35
Varieties	
Grenache	100%
Closure	Screwcap
Volume	750 ml