




FOUNDED 1693

FAIRVIEW**BERYL BACK 2021**

Beryl Back, our Flagship white wine honouring Charles's mother. A handcrafted blend of Chenin Blanc, Viognier, Grenache Blanc and Marsanne, perfectly encapsulates its namesake's style, creativity, and strength of character.

 Charles Back**IN THE VINEYARD:**

Each component is selected from only the best quality blocks on the Fairview farm. The Chenin Blanc, Viognier, Grenache Blanc and Marsanne grapes are all from trellised Fairview vineyards, planted in rich decomposed granite soils on the slopes of Paarl Mountain. The Chenin Blanc, Grenache Blanc and Marsanne vineyards are all south facing blocks planted high up on the Paarl Mountain slope, just below the Paarl Mountain Reserve. The Viognier is planted lower down, just below the original manor house.

WINEMAKING:

All of the grape varieties are treated individually with basic winemaking intervention. The aim is to highlight the true expression of these cultivars in its terroir. We select each component based on merit and our final blend tells the story of our labour of love from our favourite vineyards on the property.

The **Chenin Blanc** component is made in three distinct styles showing off the versatility of the grape. The first component is cold fermented in stainless steel tank and allowed to age on the fermentation lees for 10 months. The second component is a selection of barrel fermented Chenin Blanc, fermented in older 500L French oak barrels and the third component is a small parcel of skin fermented Chenin Blanc, macerated for 5 days and fermented naturally in older French oak barrels. Block 39 is used for all three components.

The **Viognier** grapes were hand-picked and whole bunch pressed. 50% was wild fermented in 2nd and 3rd fill French barrels, without settling the juice prior to fermentation. The other half was settled, inoculated and cold fermented in stainless steel tanks. The **Grenache Blanc** was fermented in a clay amphora pot and left on the fine lees for 10 months with minimal SO₂ prior to blending. The **Marsanne**, a new addition, was fermented in stainless steel tank and kept on the lees. After 10 months maturation in French oak barrels and in tank, the wine was carefully blended and allowed to naturally stabilise as far possible.

WINEMAKERS COMMENTS:

Each component used in the blend adds an individual touch to the final wine, without any grape dominating. With subtle oak flavours, intense fruit and a lingering palate, this wine is a super partner to our local food, especially seafood but also Asian inspired dishes.

– Anthony de Jager –

TASTING NOTE:

Pale yellow in colour with layered aromas of stone fruit, lemon, perhaps a hint of kapok-bos (Cape Snowbush) and subtle notes of oak. The palate is complex with flavours of herbs and crunchy fruit sweetness followed by pithy tannin, mouth-watering minerality and a fresh finish. The fine tannin structure and texture of the wine promises ageing potential and contributes to the balanced length and mouthfeel.

FOOD PAIRING:

Asian-inspired dishes or creamy pasta dishes with salmon and capers.

PREVIOUS RECOGNITION:

2017: 2019 National Wine Challenge Top 100 & Double Platinum

Wine of Origin	Paarl
Alcohol	13.84%
Residual sugar	2.2 g/l
Total acid	6.3 g/l
pH	3.24
Varieties	
Chenin Blanc	46%
Viognier	33%
Grenache Blanc	13%
Marsanne	8%
Closure	Technical Cork