



FOUNDED 1693

**FAIRVIEW**

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

 Charles Back


## Fairview Chenin Blanc 2022

### IN THE VINEYARD

Produced from a combination of grapes from two distinct vineyard sites, a bush vine vineyard in Darling and trellised vineyards in Paarl. The Darling vineyard is approximately 300m above sea level on the west-facing hills outside Darling, planted in 2001 and is dryland farmed. The soil in this vineyard is decomposed granite, which differentiates it from the surrounding vineyards, which are composed mainly of clay-heavy oakleaf soils. The Paarl vineyards are also planted in decomposed granite soils and are drip irrigated. Both sites deliver great expressions of this variety.

### HARVEST DATES

2<sup>nd</sup> – 17<sup>th</sup> of February 2022

### WINEMAKING

The grapes were handpicked very early in the morning and delivered cold to the cellar. Once in the cellar, the grapes were destalked and gently pressed. The free-run juice was settled for two days before the clear juice was racked off and cold fermented in tank. On completion of fermentation, the wine was left on the fine lees before bottling.

<b>Wine of Origin</b>	Coastal	<b>TASTING NOTE</b>
<b>Alcohol</b>	13.69%	Pale straw colour in the glass. The wine has an abundance of tropical fruit aromas including pineapple and kiwi, gently balanced with fresh lime zest. A medium bodied palate with rich fruity flavours, a touch of creaminess followed by a lingering crisp finish. Best enjoyed in the next year or two.
<b>Residual sugar</b>	2.3 g/l	<b>FOOD RECOMMENDATION</b>
<b>Total acid</b>	5.5 g/l	Thanks to Chenin Blanc's inherently sweet flavour, you'll find it pairs well with foods that have a sweet and sour element. Southeast Asian cuisine or pork chops with caramelized apple pairs well, as well as light seafood, pastas and risotto dishes. Anything containing Fairview goat's cheese is also a winner!
<b>pH</b>	3.49	
<b>Varieties</b>		
Chenin Blanc	100%	
<b>Closure</b>	Stelvin	