



FOUNDED 1693

**FAIRVIEW**

South Africa's vineyard landscape is striking, characterised by very old geological formations, such as Africa's single biggest granite rock. Formed from ancient crystallized magma, granite is typically composed of minerals feldspar and quartz, offering soils ideal for cultivating vines. Today, some vineyards are speckled with remnants of this decomposed quartz, which in the right afternoon light, shimmers pink in the sun's rays. Offering delicate notes of rose petal and pomegranate, our Rose Quartz emerges, reflecting the very minerals in which it is grown.

Charles Back



## Fairview Rose Quartz 2022

### IN THE VINEYARD:

This rosé consists of 49% Grenache Noir, 43% Cinsault and 8% Carignan, with all three varieties grown on different sites. The Grenache Noir component is an early picking from our terraced Stok-by-Paaltjie (vine on pole) single vineyard site, planted on the east facing slopes of Paarl Mountain at Fairview. The Cinsault comes from old bush vines also planted on the upper slopes of the Fairview farm. Finally, the Carignan is sourced from Klein Amoskuil farm outside of Malmesbury. Planted on shale soils, the Carignan provides body and elegance to the final wine. All three sites produce fantastic stand-alone red wines too. We've selected small parcels from these sites for this rosé.

### HARVEST DATE:

Mid-February 2022

### WINEMAKING:

All the grapes were handpicked and transferred to the cellar in crates where they were whole bunch pressed and the juice was allowed to settle overnight. The juice was racked off the lees and fermented as separate vineyard components, with cold fermentation taking place in stainless steel tanks. All of the Carignan was transferred to older 500L and 225L French oak barrels (8% of final wine) for separate fermentation. This oak component adds creamy texture and interest to the final blend. The lees were stirred (battonage) monthly, maturing for 4 months on the lees before blending and bottling.

### WINEMAKER'S COMMENTS:

This pale, fresh style rosé is a great summer wine, packed with fruit and complexity – *Anthony de Jager*

### TASTING NOTE:

Pale rose quartz colour in the glass. Delicate notes of sweet strawberries and foraged red berries, with a hint of lemon blossom and pear. Daisy fresh on the palate, with red berry flavours, good concentration and creaminess from the oak, perfectly balanced by the fresh salinity and making for a generous layered finish.

### FOOD RECOMMENDATION:

A very versatile wine. Will pair elegantly with long eventful summer lunches and an array of dishes including fresh salmon sushi, Mediterranean salads, cheese and tapas style platters.

### PAST RECOGNITION:

2021: Rosé Rocks Gold 2021  
2020: Rosé Rocks Double Gold 2020  
2017: Rosé Rocks Double Gold 2018

<b>Wine of Origin</b>	Coastal
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<b>Alcohol</b>	12.09 %
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<b>Residual sugar</b>	2.5 g/l
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<b>Total acid</b>	5.8 g/l
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<b>pH</b>	3.32
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### Varieties

Grenache 49%

Cinsault 43%

Carignan 8%

<b>Closure</b>	Stelvin
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