




FOUNDED 1693

**FAIRVIEW**

Amid some of the most rugged and steep vineyards in Paarl, *Stok by Paaltjie* (Vine by Post) Grenache vines grow amongst the wild Cape fynbos. Here, each vine is given room to develop their own tiny personality as they twirl and twist their way up along an individual supportive pole, their roots reaching deep into the shale soils – soils that have been chiselled, shaped and terraced over the course of nearly two millennia. We are proud to bring forward a remarkable expression of this rising Mediterranean variety, brimming with great character and infused with intense fynbos aromas and a seamless savoury palate.

  
Charles Back

## Fairview Stok by Paaltjie Grenache Noir 2021



### IN THE VINEYARD

The grapes were harvested from low yielding terraced *Stok-by-Paaltjie* (vine by post) vineyards, planted on decomposed granite and deep Malmesbury shale soils on the east facing slopes of Paarl Mountain at Fairview. The vineyard is inter-planted with rows of fynbos indigenous to the Paarl Mountain Reserve.

### HARVEST DATE

5<sup>th</sup> of March 2021

### WINEMAKING

The fruit was hand-harvested in the early morning and brought to the cellar at optimal coolness. 20% were whole bunches thrown into the bottom of the *foudre* (open-top French oak barrels) and the rest of the grapes were sorted and destemmed and placed on top. The grapes were then allowed to cold soak for a day before fermentation was initiated in the *foudre*. Thereafter, the grapes were punched down twice daily, with aeration as needed. After the peak of fermentation, the wine was only pumped over once a day until fermentation was completed. The wine was then basket pressed and transferred to older French oak barrels for malolactic fermentation and allowed to mature for a further 9 months before light filtration and finally bottling.

### TASTING NOTE

Pronounced aromas of red cherries, cracked black pepper and Cape fynbos, specifically wild boegoe with a delicate floral hint. The palate is youthful with flavours of red berry fruit and a sprinkle of spice on the finish. An ethereal, light-bodied wine with notable acidity and good grippy tannin from the stems. Will soften and develop over time. Enjoy now or mature for up to 3 years.

### FOOD RECOMMENDATION

Pairs well with charred lamb chops, spicy Moroccan tagine and Spanish classics like paella.

**Wine of Origin** Paarl

**Alcohol** 13.75%

**Residual sugar** 2.7 g/l

**Total acid** 5.5 g/l

**pH** 3.40

### Varieties

Grenache 100%

**Closure** Technical  
Cork