



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 Darling Sauvignon Blanc 2019



IN THE VINEYARD:

The grapes were harvested from dryland farmed vineyards in Darling, where the vines are trellised and planted on deep, red oakleaf soils. Viticultural techniques have evolved and include monitoring vineyards for optimal picking times, adopting a combination of sampling and tasting to optimize the richer tropical notes.

HARVEST DATE:

28 January to 4th of February 2019

WINEMAKING:

The grapes were machine harvested very early in the morning, arriving at the cellar before sunrise. Whole berries were gently pressed, after which the juice settled for 48 hours and then racked into stainless steel tanks for fermentation. The wine was left on its fine lees after fermentation, prior to blending and bottling.

WINEMAKER'S COMMENTS:

"The drought conditions of the past 3 years continued along the West Coast (Darling). Thankfully, despite the dry, warm weather, we harvested a healthy crop that resulted in a full flavoured and balanced wine." - *Anthony de Jager*

Wine of Origin	Darling
Alcohol	13.5%
Residual sugar	3.7g/l
Total acid	7.6g/l
pH	3.08
Varieties	
Sauvignon Blanc	100%
Closure	Stelvin

TASTING NOTE:

Pale yellow with a green tinge in the glass. Aromas of tropical fruit, granadilla and pineapple on the nose. Fresh citrus flavours give way to lime undertones which contribute to the wine's minerality and lingering crisp finish.

FOOD RECOMMENDATION:

White meats including chicken, pork chops and fish (particularly trout, mussels and crayfish). Also pairs well with our Crottin cheese or simply as an aperitif.