



FOUNDED 1693

FAIRVIEW

The newly released Fairview 'The Grenaches' in BIB and 750ml bottle is a quality focus on site specific Grenache (Noir and Blanc, with a Rosé in the pipeline) from a combination of old vines and more recently planted vineyards from Piekenierskloof and Paarl. It is a collaborated initiative from owner Charles Back, cellar master Anthony de Jager and sommelier Higgs Jacobs, inspired by the lack of high quality, interesting varietal wines, in alternative packaging, that are available on the market. This practical packaging allows for less wastage and a long drinking period after opening.



Charles Back



Fairview The Grenaches 2019

Grenache Noir (750 ml)

IN THE VINEYARD:

This 2019 Grenache Noir was made from two blocks. One situated in Paarl on the Fairview Farm – just below the Taal monument, known as the Stok by Paaltjie block. This block is only 14 years old but produces some of the best fruit from our farm used for a single vineyard red as well as a premium rose. The soil here is decomposed granite with pockets of schist. The other vineyard is another stellar and sought after vineyard from the Piekenierskloof. This block is part of the old vine project, planted in 1973, and has great concentration and fruit from this cooler area.

HARVEST DATE

22nd February 2019 (Paarl vineyard)

20th February 2019 (Piekenierskloof)

WINEMAKING:

The Piekenierskloof (old vines) and Paarl (14 year old vines) Grenache were fermented in 5500L wooden foudre with 20% whole bunches. Light punch downs and pump overs were done before pressing. The wine went through malolactic fermentation in older (3rd, 4th and 5th fill) French oak barrels before a barrel selection was made for bottling.

WINEMAKER'S COMMENTS:

Grenache has always been an exciting variety to work with especially considering the quality of the vineyards where these wines originated from. The fruit expression and texture is unique to each vineyard and with the help of Higgs this wine was blended to express the best the variety has to offer. A lighter red wine with expressive red fruit and a layered mineral white is a perfect for our South African climate and lifestyle.

TASTING NOTE:

The Grenache Noir brims with juicy red berry fruit, perfume, exotic spices and a bright line of acidity follows through on a light fresh finish. Can be enjoyed at room temperature or slightly chilled.

FOOD RECOMMENDATION:

Enjoy with seared tuna and Asian spices or a cold beef fillet salad.

Wine of Origin	Paarl 93% Piekenierkloof 7%
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Alcohol	13.5 %
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Residual sugar	2.6 g/l
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Total acid	5.3 g/l
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pH	3.4
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Varieties

Grenache	100%
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Closure	Technical Cork
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Volume	750 ml
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