



FOUNDED 1693
FAIRVIEW



Established in 1693, Fairview cellar with its spectacular view of Table Mountain lies on the south western slopes of Paarl at the Cape of Good Hope. Fairview was purchased by my grandfather in 1937 and I am the third generation of my family to make wine here. We have vineyards in the leading coastal grape producing areas, where geographic and climatic diversity allows us to craft a range of truly distinctive wines, complemented by Fairview's range of award winning artisanal cheeses. To Life!

 Charles Back



2012 La Beryl Blanc

IN THE VINEYARD

The wine was produced using Chenin Blanc grapes (from 33 year old bushvines) and young Muscat grapes from the Fairview farm, grown on decomposed granite soils.

HARVEST DATE:

Fruit was harvested by hand over a 3 day period, from 18 to 20 February 2010. The reason for this is that the bunches are individually picked when they are perfectly ripe, and therefore the vineyard is passed through a number of times until all the grapes have been brought in. It is also a very labor intensive harvesting process, as each bunch has any damaged or imperfect berries removed carefully, while in the vineyard.

WINEMAKING

The harvesting was done extremely carefully so as not to damage any fruit. The grapes were harvested at approximately 22°B. Picked into small lug boxes, the grapes were transported to a well ventilated shed where they were carefully laid out on racks lined with straw to dry. It takes about four weeks for the grapes to dry to a raisin state, losing up to 75% of their moisture. They were then pressed and allowed to ferment in stainless steel tanks. Fermentation lasted six months, before the wine was filtered and bottled.

WINEMAKERS COMMENTS

Given that the Chenin Blanc vineyard is so old, the grapes ripen later than the rest of the white grapes on the farm. The moderate, dry run-up to the harvest ensured that there was no chance of rot damage.

TASTING NOTE: Intense tropical fruit on the nose at first. Delicate spice notes and moskonfyt (raisin jam) show with time in the glass. Sultana and litchi linger on the palate with warming cinnamon and red apple. The mouthfeel is velvety and rich, yet well-balanced with refreshing fruit acidity. Silky sweetness is elegantly tempered by a clean finish.

RECOGNITION: PREVIOUS VINTAGES

- 2012: Top 100 SA Wines 2013
- 2012: Gold - Sommelier Wine Awards: 2013
- 2011: 5 Hearts – Neil Pendock’s Winelands Guide 2013
- 2011: 5 Stars – Platter’s Wine Guide 2013
- 2010: 4 ½ Stars – Platter’s Wine Guide 2012
- 2009: 5 Stars – Platter’s Wine Guide 2011

Wine of Origin	Paarl
Alcohol	10,5%
Residual sugar	207.5
Total acid	10,1
pH	3,21
Varieties	
Chenin Blanc	79%
Muscat de Frontignan	21%
Closure	Cork