




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 award-winning artisanal cheeses. To Life!

 Charles Back

Fairview Bushvine Cinsault 2023

Fairview is one of the pioneers of Mediterranean varieties in South Africa. Cinsault has always provided subtlety to our most revered blends and is a pleasure to work with in the cellar! The variety is perfectly suited to Paarl, and the old vineyards we use have been manicured since 1994 to produce the most profound expression of this elegant wine.

IN THE VINEYARD:

These 30-year-old unirrigated bush vines were planted in 1994, in deep oakleaf soils on the upper slopes of Fairview farm. Planted in 1994, these precious vines are being carefully nurtured towards official certified Old Vine status (35 years and older).

HARVEST DATE:

28 February 2023

WINEMAKING:

The bunches with their distinctive, massive berries were handpicked in crates and delivered to the cellar. Twenty percent were whole bunches added to the bottom of the tank and the rest were hand sorted and placed on top. The wine was fermented in *foudre* (open top French oak fermenters) with gentle punch downs and pump-overs done twice daily. After alcohol fermentation, the wine was drained off and the skins were basket pressed. The wine was matured in 3rd and 4th fill oak barrels for 10 months before barrel selection, light filtration and bottling.

TASTING NOTE:

Darker cherry red in the glass. Upfront aromas of sour cherries, blue berries with delicate spice. Light and juicy with a core of fresh red berries and a flinty fresh finish. Serve it slightly cool to bring out its aromatic perfume and to make the most of the youthful, vibrant character of the sweet red fruit.

FOOD RECOMMENDATION:

Ideal with light starters or meatier fish such as seared tuna. A perfect summer red – best served slightly chilled.

Wine of Origin	Paarl
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Alcohol	13.48%
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Residual sugar	1.9g/l
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Total acid	5.4 g/l
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pH	3.54
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Varieties

Cinsault	100%
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Closure	Technical Cork
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