

`Rose Quartz` Paarl 2016

Paarl, Coastal Region, South Africa



Grape Varieties **41% Grenache/Garnacha**
 39% Carignano/Carignan
 20% Cinsault

Winemaker	Anthony de Jager
Closure	Screwcap
ABV	13%
Residual Sugar	1.8g/L
Acidity	5.5g/L
Wine pH	3.4
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Vegan

PRODUCER

Fairview is situated on the lower slopes of Mount Paarl, which is more sheltered from the moderating maritime influence than nearby Stellenbosch. Vines were planted here as early as 1699. The property was bought by the grandfather of current owner Charles Back in 1937. Fairview has a reputation for consistent quality across a range of innovative styles, using both classic and unusual varieties, and leads the field in South Africa in matching varieties to specific sites. The Fairview estate now has a total of 680 hectares of vineyard over four appellations: Paarl (350 hectares), Swartland (155 hectares), Darling (140 hectares) and Stellenbosch (35 hectares). This vineyard ownership in so many different regions allows Charles to produce a wide range of wines, from grapes grown in optimal conditions. In 2014, Charles received a lifetime achievement award from the International Wine Challenge.

VINEYARDS

The Grenache is sourced from a single vineyard site, planted on the east facing slopes of Paarl Mountain at Fairview. The Carignan is from the oldest Carignan block in South Africa, planted in 1972 on Malmesbury shale soils, providing elegance and complexity to the final wine. The Cinsault is from old bush vines on the upper slopes of the Fairview farm, grown on decoposed granite soils.

VINTAGE

The 2016 vintage was three weeks earlier than normal. Much like the challenging conditions Fairview faced in 2015, the winter season delivered less than half of the average rainfall across all areas, requiring early measures of crop control to ensure quality. The grapes were healthy, with concentrated flavours which allowed the production of good quality wines.

VINIFICATION

All the grapes were handpicked and transferred to the cellar in crates where they were whole bunch pressed and the juice was allowed to settle overnight. The wine was fermented in stainless steel, except a very small portion of the Grenache which was fermented in old French oak barrels just to give it some roundness and body on the palate. The barrels were stirred (battonage) monthly, maturing for six months on the lees before blending and bottling.

TASTING NOTES

Pale rose quartz colour in the glass. Displaying fresh quince, rose petal and pomegranate aromas with hints of cherries on the nose and a crisp refreshing finish.