

Fairview,
Charles Back MCC Brut 2015
Paarl, Coastal Region, South Africa



Grape Varieties **77% Viognier**
 15% Grenache Blanc
 8% Grenache

Winemaker	Charles Back
Closure	Natural Cork
ABV	12%
Residual Sugar	4.9g/L
Acidity	7.5g/L
Wine pH	3.06
Notes	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 grapes were selected from trellised vineyards on the slopes of Paarl Mountain on Fairview's farm, situated approximately 300 metres above sea level. The grapes were hand-picked in the cool morning and transported into crates to ensure they were kept in the best possible condition.

VINTAGE

The 2015 season was one of the driest and earliest harvests seen in years. Despite a heatwave towards the end of January, cool night time temperatures caused the grapes to ripen slowly, which helped to maintain their natural acidity. Harvest took place two weeks earlier than usual.

VINIFICATION

The grapes were transferred to the press by hand and gently whole-bunch pressed. Only the free run juice was used, which was then transferred to stainless-steel tanks for fermentation. The blended wine was left on lees in tanks for seven months before bottling for second fermentation, which took place in the bottle under crown cap (traditional Méthode Cap Classique). The wine was left to mature on the lees for 18 months before it was disgorged.

TASTING NOTES

This wine is pale yellow in colour with youthful highlights. On the nose, there are aromas of lime, apple and shortbread biscuits, followed by a creamy palate bursting with green apples. This wine has a lingering freshness on the finish.