

Fairview,  
**Darling Sauvignon Blanc 2023**  
Darling, Coastal Region, South Africa



Grape Varieties	<b>100% Sauvignon Blanc</b>
Winemaker	<b>Anthony de Jager</b>
Closure	<b>Screwcap</b>
ABV	<b>13.5%</b>
Residual Sugar	<b>3.2g/L</b>
Acidity	<b>6.2g/L</b>
Wine pH	<b>3.44</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</b>

## 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 harvested predominately from the Darling vineyard, situated approximately 300 metres above sea level on west-facing hills. Planted in 2001, this site is dry farmed and boasts soil comprised of decomposed granite, differentiating it from other vineyards in the Darling area. As a result, the Sauvignon Blanc grapes grown here are beautifully expressive.

## VINTAGE

The 2023 vintage saw far milder growing conditions in comparison to previous vintages. The growing season saw no heat waves, which led to a long ripening period and thus, more expressive fruit. There was minimal vineyard stress, and no rain, making 2023 an ideal growing season with truly perfect conditions.

## VINIFICATION

The grapes were machine harvested very early in the morning, arriving at the cellar before sunrise. Whole berries were gently pressed and the juice settled for 48 hours, then transferred to stainless-steel tanks to undergo fermentation. Conditions during fermentation were managed to preserve and accentuate the tropical fruit flavours and vibrant acidity. The wine was left on its fine lees to add complexity and texture, then blended, stabilised and bottled.

## TASTING NOTES

This wine is pale lemon in colour with youthful highlights. It has intense aromas of ripe fig, passion fruit and ruby grapefruit, with notes of lime sorbet. Vivid citrus and tropical fruit flavours are layered with a zesty acidity that contributes to the wine's refreshing finish.