

Fairview,

`La Beryl Blanc` Paarl Chenin Blanc/Muscat 2023

Paarl, Coastal Region, South Africa



Grape Varieties **62% Chenin Blanc**
 38% Muscat Blanc à Petits Grains

Winemaker	Anthony de Jager
Closure	Natural Cork
ABV	13.5%
Residual Sugar	148.5g/L
Acidity	9.6g/L
Wine pH	3.43
Bottle Sizes	50cl
Notes	Vegetarian, Practising Organic, 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

Fairview 'La Beryl Blanc' is a traditional straw-dried sweet wine named after Charles Back's mother. The wine is produced using Chenin Blanc and Muscat grapes from the Fairview vineyard planted on decomposed granite soils on the southern slopes of the Paarl Mountain.

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 carefully harvested by hand over a three-day period, with the bunches only individually picked once perfectly ripened. They were packed into small lug boxes and transported to a well-ventilated shed where they were carefully laid out on straw-lined drying racks. It took 3 to 4 weeks for the berries to reach an almost raisin-like state, by which time they had lost up to 75% of their moisture. They were then pressed and allowed to ferment in stainless steel tanks.

TASTING NOTES

A golden hue in the glass, La Beryl Blanc dessert wine is concentrated with aromas of ripe apricot, honeysuckle and citrus peel on the nose. Juicy notes of mango, pineapple, lime and grapefruit emerge on the palate, which expertly balances luscious texture and mouthwatering acidity.