



Grape Varieties	100% Pinotage
Winemaker	Anthony de Jager
Closure	Natural Cork
ABV	14%
Residual Sugar	2.2g/L
Acidity	5.9g/L
Wine pH	3.63
Bottle Sizes	75cl
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

Pinotage is a classic South African variety and originates from a 1925 cross between Pinot Noir and Cinsault (known as Hermitage in South Africa). The Fairview Pinotage blend is made up of a combination of fruit from trellised vineyards on the Fairview farm in Paarl and older bush vines in the Agter-Paarl region. The trellised vines are drip irrigated, while the bush vines are dry farmed and grown on deep, Malmesbury shale and decomposed granite soils, producing lower yields of intensely concentrated fruit.

VINTAGE

The 2022 vintage experienced a cool season followed by a sudden spike in temperatures from January onwards, which contributed to lower yields than the previous year. However, grapes were harvested at optimum ripeness and fruit quality was excellent.

VINIFICATION

The grapes were picked over several days to ensure perfect maturity of each block. Bunches were destalked and lightly crushed before fermentation in stainless steel tanks and open top wooden foudres. After malolactic fermentation was completed, the wine spent 15 months in oak (15% new French oak and a small percentage of older American oak barrels), before blending and bottling.

TASTING NOTES

This wine is intense ruby red in colour. Aromas of ripe red cherries, blackberries and plum are framed by spicier notes of clove and nutmeg. The palate is full bodied with naturally firm tannins, a juicy core of blackberry fruit, and well-integrated oak.