

Fairview,

## `La Beryl Blanc` Paarl Chenin Blanc/Muscat 2024

Paarl, Coastal Region, South Africa



### 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 2024 vintage saw ideal conditions for the growing season, with mild temperatures and heat waves that aided phenolic maturity. The grapes were picked at cooler temperatures to maintain acidity and ensure a fresher style to the wine.

### VINIFICATION

Hand harvesting occurred over three days in cool temperatures, packed into small lug boxes, and laid out on straw-lined drying racks. It took three to four weeks for the grapes to dry out to the ideal state, with a moisture loss of 75%. The grapes are then pressed, with extended skin contact, and fermented in stainless steel tanks.

### TASTING NOTES

Gold in hue with aromas of ripe peach, apricot, honeysuckle, and sweet white sultanas. On the palate, a rounded mouth-feel with citrus and stone fruit.

Grape Varieties **65% Chenin Blanc**  
**35% Muscat Blanc à Petits Grains**

Winemaker	<b>Anthony de Jager</b>
Closure	<b>Natural Cork</b>
ABV	<b>12%</b>
Residual Sugar	<b>210.5g/L</b>
Acidity	<b>10g/L</b>
Wine pH	<b>3.6</b>
Bottle Sizes	<b>50cl</b>
Notes	<b>Vegetarian, Vegan</b>