



Grape Varieties	100% Chenin Blanc
Winemaker	Anthony de Jager
Closure	Screwcap
ABV	13.5%
Residual Sugar	3g/L
Acidity	6.5g/L
Wine pH	3.23
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

The grapes for this wine are sourced from two vineyards. The first is a bush-vine vineyard on the west-facing hills outside Darling, at approximately 300 metres above sea level. The vineyard was planted in 2001 on Richter 99 rootstock, which is tolerant to water stress, and is dry farmed. The soil in this vineyard is decomposed granite, differentiating it from the surrounding vineyards which are mainly oakleaf soil, and adding a mineral note to the wines. The second site is a trellised vineyard in Paarl. This vineyard is planted on decomposed granite soils and is irrigated. Both sites deliver expressive fruit from this variety.

VINTAGE

In 2025, the Paarl region experienced a cold winter and above-average rainfall, providing excellent water reserves for the vines. Cool and dry conditions during spring and summer created ideal circumstances for even grape development, while moderate weather and steady rainfall throughout the season supported healthy vine growth without heat stress. The balanced conditions allowed grapes to ripen slowly and develop complex flavours, resulting in outstanding fruit quality with remarkable expression and vibrant freshness across all varieties.

VINIFICATION

The fruit was hand picked in the early hours of the morning and delivered cold to the cellar. It was then destemmed and gently pressed. The free-run juice settled for two days before the clear juice was racked off and cold fermented in stainless steel tank (80%) and old French barrels (20%). After fermentation, the wine was aged on its fine lees for a period before bottling.

TASTING NOTES

A pale straw colour. Vibrant, with fruity aromas of pineapple, ripe stone fruit and guava on the nose. Honeysuckle and lemon blossom add a subtle floral lift. A refreshing palate of concentrated citrus fruit, whilst the lees ageing adds a touch of creaminess. The finish is clean and long.