

Fairview,  
**Charles Back MCC Brut 2022**  
Paarl, Coastal Region, South Africa



Grape Varieties	<b>36% Viognier</b> <b>33% Grenache</b> <b>31% Grenache Blanc</b>
Winemaker	<b>Anthony de Jager</b>
Closure	<b>Double Disk</b>
ABV	<b>11.5%</b>
Residual Sugar	<b>3.9g/L</b>
Acidity	<b>7.4g/L</b>
Wine pH	<b>2.99</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Practising Organic, 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 for this sparkling wine are sourced from three sites on the Fairview farm. The trellised vineyards are situated on the slopes of the Paarl Mountain, approximately 300 metres above sea level, resulting in fresh acidity, suited for sparkling wine production.

## VINTAGE

The 2022 vintage experienced an ideal growing season characterized by generally mild temperatures, with a few heat waves that aided phenolic maturity but did not create vineyard stress. The grapes were picked at 23.5°C to capture the cool climate and fresh style of the wine.

## VINIFICATION

The grapes were hand picked in the cool morning and transported into crates to ensure they were kept in the best possible condition. The fruit was then transferred to the press by hand and gently whole-bunch pressed. Only the free run juice was used, which was then transferred to stainless steel tanks for fermentation. The blended wine was left on lees in tanks for seven months before bottling for secondary fermentation, which took place in the bottle under crown cap (traditional Méthode Cap Classique). The wine was left to mature on the lees for 26 months before it was disgorged, resulting in subtle autolytic flavours and a richer texture.

## TASTING NOTES

This Brut is pale yellow in colour with youthful highlights. Bright aromas of green apple, flint, freshly cut flowers and brioche lead on to a delightfully creamy palate, which is bursting with tart apples, lime zest and quince flavours. There is a lingering freshness on the finish with crunchy acidity.