

Fairview,
`Lanner Hill` Darling Syrah 2022
Darling, 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

The grapes are sourced from the cooler climate Lanner Hill Farm in Darling, which has been owned and farmed by the Fairview team since the early 2000s. The site's proximity to the Atlantic Ocean and exposure to cooling breezes result in gradual and extended ripening and a distinct, spicy character in the fruit. The trellised Syrah vines are dry farmed and planted on deep red shale and granite soils, which produce an excellent balance of structure and freshness. Named in homage to the Lanner falcons that soar over the parcel from the hilltops and help to protect the vines from smaller pests.

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 meticulously sorted by hand. 20% of the grapes was left as whole bunches and placed at the bottom of the foudre, with the remainder destemmed. Fermentation occurred using indigenous yeast. Punch downs and pump overs were carried out up to three times a day for structured, but integrated tannins. The wine was aged for 18 months in old French oak barrels, then bottled with minimal stabilisation and filtration.

TASTING NOTES

Dark red with bright red undertone in the glass. A very aromatic nose of red cherry, rosemary, lavender and black pepper, reminiscent of wines from the Northern Rhône. On the palate, a juicy core of dark plums and blackberry is framed by fine powdery tannins and crunchy acidity.

Grape Varieties	100% Syrah/Shiraz
Winemaker	Anthony de Jager
Closure	Synthetic Cork
ABV	13.5%
Residual Sugar	3.3g/L
Acidity	5.7g/L
Wine pH	3.46
Notes	Vegetarian, Practising Organic, Vegan