



FOUNDED 1693

FAIRVIEW

Amid some of the most rugged and steep vineyards in Paarl, *Stok by Paaltjie* (Vine by Post) Grenache vines grow amongst the wild Cape fynbos. Here, each vine is given room to develop their own tiny personality as they twirl and twist their way up along an individual supportive pole, their roots reaching deep into the shale soils – soils that have been chiselled, shaped and terraced over many millennia. We are proud to bring forward a remarkable expression of this rising Mediterranean variety, brimming with great character and infused with intense fynbos aromas and a seamless savoury palate.

 Charles Back



Stok by Paaltjie Grenache Noir 2023

IN THE VINEYARD

The grapes were harvested from low yielding terraced *Stok-by-Paaltjie* (vine by post) vineyards, planted on decomposed granite and ancient deep Malmesbury shale soils on the east facing slopes of Paarl Mountain at Fairview. The vineyard is inter-planted with rows of fynbos indigenous to the Paarl Mountain Reserve. A parcel from the rocky shale soils were selected for this wine.

HARVEST DATE

16 February 2023

WINEMAKING

The fruit was hand-harvested in the early morning and brought to the cellar at optimal coolness. 20% whole bunches were thrown into the bottom of the foudre (open-top French oak barrels) and the rest of the grapes were sorted and destemmed on top. The grapes were then allowed to cold soak for a day before fermentation was initiated in the *foudre*. Thereafter, the grapes were punched down twice daily, with aeration as needed. After the peak of fermentation, the wine was only pumped over once a day until fermentation was completed. The wine was then basket pressed and transferred to older French oak barrels for malolactic fermentation and allowed to mature for a further 9 months. After final barrel selection, the wine was assembled, settled and lightly filtered before being bottled.

TASTING NOTE

Light and bright red in the glass. The nose has abundant red fruit, berries and cherries notes with hints of subtle herby Fynbos. The palate is fresh and youthful with juicy red fruit, layered with and a sprinkle of spice on the finish. Light bodied, yet complex with some grit from the inclusion of stems and perfumy expression of the complex vineyard site interplanted with indigenous fynbos. Enjoy now or mature for up to 3 years. Can be served slightly chilled on hot days.

FOOD RECOMMENDATION

Pairs well with Mediterranean tapas, subtle Korean or Japanese inspired cuisine. Or Local favourites like charred lamb chops and spicy dishes and Spanish classics like paella.

RECOGNITION

2023: 4.5 Star Platter award for 2026

2023: Tim Atkin MW South Africa 2024 Special Report: Score 94

Wine of Origin	Paarl
Alcohol	13,07 %
Residual sugar	1,9 g/l
Total acid	5,4 g/l
pH	3.49
Varieties	
Grenache noir	100%
Closure	Technical Cork