



FOUNDED 1693

FAIRVIEW

Established in 1693, the Fairview Estate is nestled on the south western slopes of Paarl Mountain, just 40 minutes from Cape Town. Africa's largest Granite outcrop, Paarl Rock gives a panoramic view of Fairview Estate and the surrounding Cape vineyards. This pearlescent rock formed over 500 million years ago providing the soils on the upper slopes of our farm. As the third generation wine farmer, I broke with tradition to plant better suited Mediterranean varieties to fit our terroir; today these vineyards have matured and thrive. This blend from

Charles Back



Fairview Granite Red 2025

IN THE VINEYARD:

The 2025 Granite Red is produced from selected vineyards across the Coastal Region, where a combination of decomposed granite soils, cooling ocean breezes and diverse vineyard sites delivers fruit with both richness and freshness. Each component of the blend was chosen for its individual character, creating a wine that reflects the balance, complexity and consistency that define the Fairview range.

HARVEST DATE:

February – March 2025

WINEMAKING:

The grapes were harvested at optimum ripeness before being destemmed and fermented in separate batches to preserve the unique expression of each vineyard. Fermentation took place under carefully controlled conditions to achieve gentle extraction of colour, flavour and tannin. Once alcoholic and malolactic fermentation was complete, selected components were matured in seasoned oak while others remained in tank to retain freshness and purity of fruit. The individual parcels were blended only once they had reached the desired harmony and balance.

TASTING NOTE:

A vibrant ruby-red wine with expressive aromas of ripe blackberry, mulberry and red cherry, layered with hints of fragrant fynbos, sweet spice and subtle oak. The palate is generous yet refined, showing juicy dark fruit, soft savoury undertones and finely textured tannins. Bright natural acidity keeps the wine fresh and balanced, leading to a smooth, lingering finish with excellent drinkability.

FOOD RECOMMENDATION:

A natural partner for grilled ribeye, rosemary roast lamb, slow-braised beef or mushroom-based dishes. It also complements mature cheeses and relaxed evenings around the table.

Wine of Origin	Coastal
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Alcohol	14 %
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Residual sugar	2.4 g/l
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Total acid	5.3 g/l
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pH	3.51
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Varieties

Red Blend	100%
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Closure	Screw
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