

— CHARLES BACK —  
**FAIRVIEW**  
— SINCE 1693 —  
2008 ROSÉ

Established in 1693, Fairview cellar with its spectacular view of Table Mountain lies on the south western slopes of Paarl at the Cape of Good Hope. Fairview was purchased by my grandfather in 1937 and I am the third generation of my family to make wine here. We have vineyards in the leading coastal grape producing areas, where geographic and climatic diversity allows us to craft a range of truly distinctive wines, complemented by Fairview's range of award winning artisanal cheeses. To Life!

*Charles Back*

**IN THE VINEYARD:** The grapes were harvested from vineyards in the Paarl and Swartland regions. Most of the fruit is from trellised vineyards on Fairview with supplementary drip irrigation.

**HARVEST DATE:** February and March 2008

**WINEMAKING:** The different varieties were harvested ripe and lightly crushed. The juice was drawn off the grapes (aside from the Gamay) after 6 to 12 hours of skin contact depending on the varietal and colour extracted. Approximately 50 to 100 litres of juice per ton was drawn off and fermented separately. Gamay grapes were whole bunch pressed. All the juice was settled and cold fermented at 14°C. After fermentation, the wine was left sur lie prior to being blended and bottled for early enjoyment.

**WINEMAKER'S NOTES:** Although Rosé is often seen as being fun and easy drinking, it can be one of the more rewarding wines to make. It is a labour intensive wine when made in the traditional saignée method, with the various components and the final blending requiring a lot individual attention.

**TASTING NOTE:** Vibrant rose colour, with aromas of ripe summer berries, and red fruits. The palate shows zesty ripe fruit, with a clean, crisp dry finish.

<i>Wine of Origin</i>	<i>Western Cape</i>
<i>Alcohol</i>	<i>13.5%</i>
<i>Residual sugar</i>	<i>2.6 g/l</i>
<i>Total acid</i>	<i>5.9 g/l</i>
<i>pH</i>	<i>3.36</i>

**VARIETIES**

<i>Pinotage</i>	<i>38%</i>
<i>Shiraz</i>	<i>20%</i>
<i>Grenache</i>	<i>15%</i>
<i>Gamay</i>	<i>13%</i>
<i>Cinsaut</i>	<i>8%</i>
<i>Mourvèdre</i>	<i>6%</i>

