

CHARLES BACK
FAIRVIEW
SINCE 1693
2007 CALDERA

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

A Calderata is the traditional Catalan upright earthenware pot used for the preparation of deep, flavourful dishes. This wine is a perfect match for these, as well as the rustic flavours of Cape Mediterranean cooking.

IN THE VINEYARD: Caldera is a blend of three varietals from vineyards in the Swartland region. The Grenache is predominantly from the 65 year old Kalmoes vineyard. These gnarled old bushvines vines grow on Malmesbury shale and Koffieklip soils and yield very little fruit. The Mourvèdre and Shiraz vines are grafted onto Richter 99 rootstock. These are from dryland, untrellised vineyards, between 8 and 10 years old, and are grown mainly on Koffieklip soils.

HARVEST DATES: Shiraz – mid February 2007
Mourvèdre and Grenache – mid March 2007

WINEMAKING: The fruit was hand harvested in the early morning. The yield on the old Grenache vineyard was below 2 tons per hectare, and on the Shiraz and Mourvèdre between 4.5 and 5 tons per hectare. The Grenache berries were hand sorted and fermented in 2000 litre open top French oak vats (stukvate) using Rhône yeasts. Hand punching was done twice daily and the wine was basket pressed. The Shiraz and Mourvèdre were fermented in open concrete 'kuipe' (fermenters), with hand punching daily. The individual components were matured separately in 2nd to 4th fill French oak barrels for 12 months, then blended and bottled unfinned and with a very light filtration.

WINEMAKER'S COMMENTS: Caldera has developed a unique style over the past years. This is a wine that shows lovely deep fruit and evolved tannins and typical southern Rhône character. There is depth and concentration, but it is not overly showy. This is one of my favourite wines at Fairview, and is made to be appreciated, savoured and enjoyed. *Anthony de Jager*

TASTING NOTE: Cedar, liquorice and black cherry aromas with subtle smokiness. A little shy in its youth, the 2007 Caldera shows elegant, powdery tannins and supple fruit flavours. The wine will benefit from some time in the bottle and should be at its best from 2010.



<i>Wine of Origin</i>	Swartland
<i>Alcohol</i>	14.5 %
<i>Residual sugar</i>	2.6 g/l
<i>Total acid</i>	5.7 g/l
<i>pH</i>	3.48

VARIETIES	
<i>Grenache</i>	48%
<i>Mourvèdre</i>	26%
<i>Shiraz</i>	26%

