

— CHARLES BACK —
FAIRVIEW
— SINCE 1693 —

2007 LA BERYL ROUGE

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. La Beryl Rouge is a spicy, bold and opulent dessert wine. I am proud to honour my late mother with this wine.

Charles Back

IN THE VINEYARD: Shiraz grapes were harvested ripe at 24 degrees balling and gently placed into small lug boxes. All of the fruit was from a trellised vineyard on the Fairview farm in Paarl, which is planted on decomposed granite soils.

HARVEST DATES: Late February 2007

WINEMAKING: The grapes were harvested and carefully transported to a shed on the farm, where they were laid out on racks covered with beds of straw. The bunches were left to dry for three weeks on the straw. As they dried, the flavours and sugar were concentrated and the balling of the grapes went up to 36 degrees. The grapes were then destalked and transferred to older barrels for fermentation to start on the skins. Skin contact was allowed for three days. During this time, the cap was worked through three times a day to promote extraction of colour and flavour. The pulp is always too thick and sticky to punch down and is mixed by hand. After three days the juice was pressed off and sent back to barrels to complete fermentation, which lasted approximately four months. The wine is then racked off and matured in old barrels for a further nine months prior to being bottled.

WINEMAKER'S COMMENTS: I have been making this wine in small quantities over the last few years and I think that this is the best vintage so far. The fermentation on the skins adds tannin which helps to balance the sweetness. This wine shows deep concentrated flavours and highlights another, interesting side to Shiraz. *Anthony de Jager*

TASTING NOTE: Dark, almost black colour. The wine is concentrated and rich, with aromas of cloves, aniseed and blackcurrant, which follow through on the palate. Although opulently sweet, there is good balance and the wine has a pleasing finish.



<i>Wine of Origin</i>	Paarl
<i>Alcohol</i>	13.67%
<i>Residual sugar</i>	139.4 g/l
<i>Total acid</i>	6.6 g/l
<i>pH</i>	3.85

VARIETIES
Shiraz 100%

