

CHARLES BACK
FAIRVIEW
SINCE 1693
2008 SWEET RED

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

HARVEST DATE: 29 February 2008

WINEMAKING: Sourced from a vineyard in the Agter-Paarl, Shiraz was harvested ripe at 27.7 degrees balling. The bunches were destalked and crushed and the juice was fermented until the balling was around 18 degrees. At this time the alcohol content was approximately 4.5%. Fermentation lasted six days, during which time we try to get the maximum extraction and colour from the skins. The wine was pressed off, and was fortified with five year old brandy spirits. The wine was transferred to used French and American oak barrels and matured for approximately 12 months, before blending and bottling.

TASTING NOTE: Plum and black cherry aromas with liquorice and spice. Lively sweetness on the palate, with a long finish showing sweet brambly fruit.



<i>Wine of Origin</i>	<i>Coastal</i>
<i>Alcohol</i>	<i>19.6%</i>
<i>Residual sugar</i>	<i>146.0 g/l</i>
<i>Total acid</i>	<i>3.8g/l</i>
<i>pH</i>	<i>3.67</i>

VARIETIES
Shiraz 100%

