

— CHARLES BACK —
FAIRVIEW
— SINCE 1693 —
2009 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 our vineyards on the Fairview farm in Paarl as well as vineyards in the Swartland region. Most of the fruit is from trellised vineyards on Fairview with supplementary drip irrigation, planted on decomposed granite soils. The Swartland fruit is from unirrigated bushvines on deep oakleaf and koffiklip soils.

HARVEST DATE: 2nd and 3rd week of February

WINEMAKING: The different varieties were harvested ripe and lightly crushed. The juice was drawn off the grapes (aside from the Gamay Noir) after 6 to 12 hours of skin contact depending on the variety 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.

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. This is a fantastic food wine in that it is versatile when it comes to pairing.

TASTING NOTE: Deep, vibrant colour, with aromas of strawberries and red fruits. The palate shows zesty ripe fruit, with a clean, crisp dry finish.

<i>Wine of Origin</i>	<i>Coastal</i>
<i>Alcohol</i>	<i>13.78%</i>
<i>Residual sugar</i>	<i>3.5 g/l</i>
<i>Total acid</i>	<i>5.9 g/l</i>
<i>pH</i>	<i>3.32</i>

VARIETIES

<i>Shiraz</i>	<i>50%</i>
<i>Mourvèdre</i>	<i>25%</i>
<i>Gamay Noir</i>	<i>15%</i>
<i>Grenache Noir</i>	<i>10%</i>

