

— CHARLES BACK —
FAIRVIEW
— SINCE 1693 —
2008 PETITE SIRAH

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

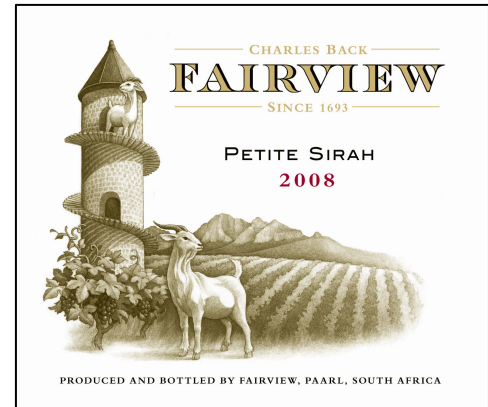
IN THE VINEYARD: Trellised vineyard on the upper slopes at Fairview. The vineyard was planted in 2004 on decomposed granite soils.

HARVEST: 8th February 2008

WINEMAKING: Grapes were hand picked at 26.4 degrees balling and stored for 24 hours in a cold room at 2 degrees Celsius. All the fruit was hand sorted over a sorting table and any burnt or damaged berries were removed. Fermentation was in 600 litre French oak barrels, after which the skins were gently basket pressed. The wine was transferred to 60% new French oak barrels for malolactic fermentation and maturation. The wine spent a total of 12 months in a combination of older and 40% new wood.

WINEMAKER'S COMMENTS: Although it has a relatively low alcohol, this is quite a brute of a wine, bold and full bodied, perfect for rich meat dishes. Not what I would call a wine for vegetarians! *Anthony de Jager*

TASTING NOTE: Licorice and a hint of caramel on the nose. Firm tannins, with clove and aniseed spices and black berry fruit on the palate. Ripe, full finish, complemented by lavender notes.



<i>Wine of Origin</i>	<i>Paarl</i>
<i>Alcohol</i>	<i>12.91%</i>
<i>Residual sugar</i>	<i>3.1 g/l</i>
<i>Total acid</i>	<i>5.1 g/l</i>
<i>pH</i>	<i>3.55</i>

