

CHARLES BACK  
**FAIRVIEW**  
SINCE 1693  
2008 BARBERA

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*

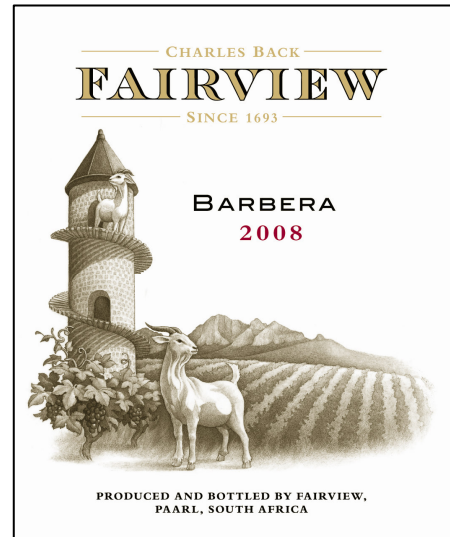
**IN THE VINEYARD:** The grapes for this wine are sourced from two sites. Barbera is grown on one of the highest vineyards at Fairview, 250m above sea level near the farm's original manor house. The soils are decomposed granite and the vineyard is trellised. This Barbera vineyard was planted in 2001 and receives supplementary drip irrigation. The second site is on the farm Amoskuil, in Malmesbury. It is a dryland bushvine vineyard planted on koffieklip soils, planted in 2000.

**HARVEST DATE:** 11 February 2008 (Malmesbury) and 25 February 2008 (Paarl)

**WINEMAKING:** Paarl grapes were hand harvested at 24.5 degrees balling. Seven tons of grapes were harvested from this 1.2 hectare vineyard. The yield on the Amoskuil vineyard was 4.5 tons per hectare. The grapes were cold soaked in stainless steel tanks for 48 hours and then allowed to warm up and inoculated with BM45 yeast. Fermentation took place in tank and lasted approximately ten days before being pressed and sent to older French oak barrels for malolactic fermentation. The wine was racked off and sent back to barrels for a further 12 months.

**WINEMAKER'S COMMENTS:** As our Barbera vines have matured the quality of the wine has improved and this now sees us introducing Barbera under the Fairview label for the first time. This variety shows great natural acidity and a good balance between fruit and gentle oaking. While the style of this wine lends itself to enjoyment within a year of bottling, I am confident that it will age well, for at least five years. *Anthony de Jager*

**TASTING NOTE:** Fleshy fruit, black cherries and tobacco on the nose. Palate is rich, with good tannin grip and a long, full finish, underpinned by fresh acidity.



<i>Wine of Origin</i>	<i>Coastal</i>
<i>Alcohol</i>	<i>14.21%</i>
<i>Residual sugar</i>	<i>2.4 g/l</i>
<i>Total acid</i>	<i>6.0 g/l</i>
<i>pH</i>	<i>3.5</i>

