

— CHARLES BACK —
FAIRVIEW
— SINCE 1693 —
2008 SANGIOVESE

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: Grapes are sourced from our Darling farm. The vines are on a trellis system that is very low to the ground. This creates a vine similar to a bushvine, but with the benefit of improved air circulation around the vine. This helps to keep the grapes cool and healthy. The vines grow on koffielkip soils and the vineyard is not irrigated.

HARVEST DATE: 19 February 2008

WINEMAKING: The grapes were handpicked in the early morning, ensuring that the fruit arrives at the cellar at a cool temperature. Fruit was harvested at 25.2 degrees balling. The bunches were destalked and sent to stainless steel tanks for fermentation. By not crushing the grapes, the berries were kept as intact as possible, encouraging fresher fruit flavours. After the ten day primary fermentation the wine was racked off and pressed, before being returned to tank for malolactic fermentation. The wine was sent to older French oak barrels for 12 months. Older barrels were used to complement rather than overpower the fruit.

WINEMAKER'S COMMENTS: The cooler vines at Darling are well suited to Sangiovese. The wines from this area are lighter in style and provide a good contrast to the wines from our warmer vineyards at Paarl and in the Swartland. Although a lighter style, the wine shows good complexity, with silky tannins and a clean acidity, making it an excellent food partner. *Anthony de Jager*

TASTING NOTE: Lively, soft ruby colour. Fresh cherry aromas with hints of clove spices. Mouthfeel is silky with fruit following through well and soft tannins. Lovely clean, juicy finish.



<i>Wine of Origin</i>	<i>Coastal</i>
<i>Alcohol</i>	14.11%
<i>Residual sugar</i>	2.6 g/l
<i>Total acid</i>	5.5 g/l
<i>pH</i>	3.52

