

CHARLES BACK
FAIRVIEW
SINCE 1693

2008 SHIRAZ

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: Shiraz is sourced from a number of sites. Some of the fruit is grown at Fairview on the south western slopes of Paarl Mountain. The Fairview Shiraz vineyards are primarily on decomposed granite soils, and have drip irrigation. The other components of the blend are from dry land vineyards in Agter-Paarl on deep Malmesbury shale soils, two different sites in Stellenbosch and a small addition of Swartland fruit from unirrigated bushvines.

HARVEST DATE: Second and third week of February 2008 (Paarl and Agter-Paarl)
First week of March 2008 (Stellenbosch)
Third week of February 2008 (Swartland)

WINEMAKING: Average yields of Shiraz were kept to below 7 tons/ha through vigorous green harvesting. Grapes were destalked but not crushed. Rhône yeasts were used for fermentation. Malolactic fermentation was completed in stainless steel tanks, the wine racked and sent to barrel for 14 months. The wine is aged in a combination of French and American oak, with approximately 10% new wood being used. The components were then specially selected, blended and bottled.

WINEMAKER'S COMMENTS: The 2008 vintage will be remembered for unseasonable rain and unpredictable weather, making the vintage difficult for most producers. Fortunately most of our vineyards are in drier areas, which lessened the impact of the rain, and lengthened the ripening season, which was ideal for flavour development. The selection process, from vineyard to final product, was particularly important in 2008. Initial concern about the 2008 vintage was unnecessary as the wines have surprised us all. This could prove to be one of our better Shiraz vintages! *Anthony de Jager*

TASTING NOTE: Dark, dense red in the glass. Ripe, concentrated plum on the nose, with earthy nuances and notes of violet. The oak comes through as fragrant spice aromas, complementing the fruit. The palate is well-structured, with firm, slightly chalky, tannins, suggesting good aging potential. The finish is a delicate balance of fruit sweetness, spiced savoury character and lingering texture.



<i>Wine of Origin</i>	<i>Coastal</i>
<i>Alcohol</i>	<i>14.38%</i>
<i>Residual sugar</i>	<i>2.7 g/l</i>
<i>Total acid</i>	<i>6.0 g/l</i>
<i>pH</i>	<i>3.57</i>

