

— CHARLES BACK —
FAIRVIEW
— SINCE 1693 —

2010 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 various vineyards in the Western Cape region, each having their own terroir and specifically matched to the different grape varieties.

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 after 6 to 12 hours of skin contact depending on the varietal and colour extracted. Approximately 50 to 100 litres of juice per ton was drawn off and fermented separately. 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. When made in the traditional saignée method, with the various components and the final blending, this wine requires a lot individual attention. This is a fantastic food wine in that it is versatile when it comes to pairing.

TASTING NOTE: Bright berry flavours complimented by lingering ripe red fruit on the palate.

<i>Wine of Origin</i>	<i>Western Cape</i>
<i>Alcohol</i>	<i>13.8%</i>
<i>Residual sugar</i>	<i>3.6 g/l</i>
<i>Total acid</i>	<i>5.9 g/l</i>
<i>pH</i>	<i>3.40</i>

VARIETIES
Mainly Rhône Varieties

