

CHARLES BACK  
**FAIRVIEW**  
SINCE 1693  
2009 PINOTAGE

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:** Pinotage was primarily harvested from bush vines in Malmesbury and Agter-Paarl, some of which are over 25 years old. These older vineyards are dry farmed and the vines grow on deep soils. This is supplemented by fruit from irrigated, younger, trellised vineyard on the slopes of Paarl mountain.

**HARVEST DATE:** First and second week of February 2009

**WINEMAKING:** The grapes were picked over a number of days at sugar levels between 24.5 and 25.5°B. The bunches were destalked, and lightly pumped through the crusher with the rollers full open. After yeast and malolactic fermentation was completed in stainless tanks, the wine spent ten months in used French and American oak barrels, before blending and bottling.

**WINEMAKER'S COMMENTS:** We had good rain through the growing season and there was a cool ripening season. With lengthy ripening on the vines, the tannins are gentle and well evolved making the wine accessible in its youth. We have maintained a restrained oaking regime. *Anthony de Jager*

**TASTING NOTE:** Dark chocolate and blackberries aromas with a hint of caramel. Palate shows soft tannins supported by clean acidity. Ripe fruit follows through with liquorice and cherries on the palate and a long finish.



<i>Wine of Origin</i>	<i>Coastal Region</i>
<i>Alcohol</i>	<i>14%</i>
<i>Residual sugar</i>	<i>3.7 g/l</i>
<i>Total acid</i>	<i>4.4 g/l</i>
<i>pH</i>	<i>3.58</i>

