

— CHARLES BACK —  
**FAIRVIEW**  
— SINCE 1693 —  
2009 CABERNET SAUVIGNON

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:** Harvested from our Houmoed vineyards in Stellenbosch, grown on koffiekop soils. This is a trellised vineyard, using the 3 wire extended Perold system. The vineyard received supplementary drip irrigation in late January and early February. The crop was thinned down to only one bunch per shoot (we usually have two per shoot). This resulted in much lower yields. The grapes selected for this wine is from a 15 year old block on the Houmoed farm.

**HARVEST DATE:** Mid to late March 2009

**WINEMAKING:** The Stellenbosch grapes were handpicked at 25° balling, destalked and crushed. The grapes were cold soaked and tank fermented. Bordeaux yeasts (D21) were used.

After fermentation all the wine was sent to barrels for malolactic fermentation. The wine matured in French oak barrels for 15 months, with 25% new wood used.

**WINEMAKER'S COMMENTS:** We have returned to a Stellenbosch-only wine for 2009. This stellar vintage has proven to be as good for the red wines as for the whites. Although already showing well in the glass, this wine will mature well with time, to reveal layered complexity and longevity. *Anthony de Jager*

**TASTING NOTE:** Classic Cabernet nose, with herbaceous notes mingled well with ripe cassis and cedar. Laden fruit palate showing firm structure and well-balanced acidity. Distinct blackcurrant and tobacco flavours with a dry finish. Will drink well within 5 years of vintage.



<i>Wine of Origin</i>	<i>Stellenbosch</i>
<i>Alcohol</i>	<i>14%</i>
<i>Residual sugar</i>	<i>2.3 g/l</i>
<i>Total acid</i>	<i>5.8 g/l</i>
<i>pH</i>	<i>3.68</i>

**VARIETIES**  
*Cabernet Sauvignon* 100%

**CLOSURE**  
Natural Cork

