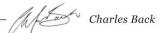Currently in the midst of a wine revolution pioneered by our very own Charles Back, the Swartland (Black Land) region is famous for its dryland conditions and unirrigated soils. Our wine is a culmination of all that's exciting about the Swartland. Prepare for a powerful deep ruby red blend, aromas of pepper and cinnamon and a well-integrated palate with good tannin structure.

Charles Back

FAIRVIEW SWARTLAND 2015

IN THE VINEYARD:

A blend of two expressive Swartland Shiraz vineyards. The grapes were harvested from two bushvine vineyards. Both sites are planted on deep, weathered shale soils. These are suitable for dryland viticulture as they hold moisture well, due to their clay content.

HARVEST DATE:

Mid-February 2015

WINEMAKING:

The fruit was handpicked at 24.5 degrees Balling and hand-sorted over sorting tables. The grapes were fermented in open-top oak fermenters, with hand punch downs taking place daily. Extended skin contact was allowed. After fermentation, the wine was basket-pressed and transferred to French oak barrels for malolactic fermentation and maturation. The wine spent 20 months in 225L French oak barrels, with 20% new wood being used.

WINEMAKERS COMMENTS:

"This is a spicy yet ripe, fulsome yet restrained assemblage which shows off fine Shiraz fruit, expertly crafted for relatively early appreciation and made to express the unique Swartland terroir. Age for 3-5 year for optimal expression." – *Anthony de Jager*

TASTING NOTE:

Dark inky red colour, with cardamom, black berries and vanilla on the nose. Enjoy a rich, concentrated palate with flavours of ripe fruits, savoury spices while the tannins are robust and refined. It is an elegant wine with a long finish.

FOOD PAIRING:

Beef, particularly barbequed, is an ideal for pairing with this Swartland Shiraz. Pork or even duck with strongly flavored sauces can also work, providing the sauce is not sweet.

Wine of Origin	Swartland
Alcohol	14.0%
Residual sugar	3.6g/l
Total acid	5.5g/l
pH	3.59
Varieties	
Shiraz	100%
Closure	Cork