



FOUNDED 1693

**FAIRVIEW**

A firm favourite to our farm visitors, our Sweet Red brings together two South African great loves, red wine and brandy. Using our mother block Petit Sirah grapes, the wine is fortified with brandy spirits and left to age in old French barrels. The result is a dense, sweet wine that smells like spiced Christmas cake and concludes with a warm velvety finish. Absolutely delicious.

 Charles Back

## Fairview Sweet Red 2016

### IN THE VINEYARD

The Petite Sirah and Tempranillo grapes were harvested from trellised vineyards, planted on decomposed granite soils, on the upper slopes at Fairview in Paarl. The Souzão is from dryland bush vine vineyards in the Swartland.

### THE VARIETIES

Petite Sirah [pe-teet-si-rah] (also known as Durif) is a natural crossing of Syrah and Peloursin, discovered by François Durif in the south of France in 1880. Its intense colour and good tannin structure make it an excellent blending partner. Petite Sirah was first introduced to South Africa by Fairview Owner Charles Back after tasting it abroad. Today, it thrives in our warm climate – both in Paarl and in the Swartland. The Tempranillo and Souzão are both traditional *Port-style* varieties which are fitting contributors to the blend.

### HARVEST DATE:

Mid-March 2016

### WINEMAKING

The grapes were handpicked at 28 degrees balling. Bunches were destalked and crushed and the juice was fermented until the balling was around 18 degrees. Fermentation takes three to four days, during which time maximum colour and flavour extraction is achieved. The wine is pressed off the skins and fortified with brandy spirits to stop the alcoholic fermentation. Then it is aged in older French oak barrels and matured for approximately 18 months, before blending and bottling. The sweetness comes from sugar naturally in the grape.

### TASTING NOTE

Dense ruby colour with attractive aromatics of liquorice, cocoa and Christmas cake. The palate is well-balanced, full of spice and sweet berry fruit followed by rich fortified flavours.

### FOOD RECOMMENDATION

Our Sweet Red loves being paired with desserts, such as sour cherry pie and chocolate truffles. For a spectacular balance of sweet and savory notes, pair a glass with a Fairview Blue Rock cheese.

<b>Wine of Origin</b>	Coastal
<b>Alcohol</b>	18.0%
<b>Residual sugar</b>	128.5 g/l
<b>Total acid</b>	4.6 g/l
<b>pH</b>	3.39
<b>Varieties</b>	
Petite Sirah	80%
Tempranillo	10%
Souzao	10%
<b>Closure</b>	Stelvin