



FOUNDED 1693

FAIRVIEW

Our Sweet Red brings together two South African favourites, red wine and brandy. The grapes are harvested at their sweetest, vinified and then fortified with brandy spirits and left to age in old French oak barrels. The result is a dense, sweet dessert wine with intense aromas of spiced Christmas cake and a warm velvety finish. Absolutely delicious!

 Charles Back

Fairview Sweet Red 2020

IN THE VINEYARD

The Petite Sirah and Souzao grapes were harvested from trellised vineyards planted on decomposed granite soils on the upper slopes of Fairview farm in Paarl. A small percentage Souzao grapes from the Swartland was used to make a fortified wine back in 2015, and then blended with the Durif for complexity.

THE VARIETIES

Petite Sirah (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 makes it an excellent blending partner. It thrives in warm climates, both here in Paarl and in the Swartland. The Souzao is a traditional Port-style variety which is a fitting contributor to the blend.

HARVEST DATE:

Durif - 19th February 2020, Souzao - mid March 2015

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 pot stillled, unaged neutral grape spirit (89% alcohol) to stop the alcoholic fermentation. It's then aged in older French oak barrels and matured for approximately 12 months, before blending and bottling. The sweetness comes from the natural sugars in the grape. The Souzao was aged for 4.5 years in barrels.

TASTING NOTE

Ruby red colour with rich aromas of baked plums and sweet medjool dates, layered with raw cocoa and toffee lingering on the nose. The palate has balanced sweetness and mouth filling texture. Pronounced flavours of baked blackberries, sweet spice and raisins.

FOOD RECOMMENDATION

Pairs beautifully with sour cherry pie or chocolate truffles. For a spectacular balance of sweet and savoury notes, pair with our Fairview Blue Rock cheese.

Wine of Origin	Coastal
Alcohol	17.98%
Residual sugar	144.8 g/l
Total acid	5.2 g/l
pH	3.45
Varieties	
Durif	88%
Souzao	12%
Closure	Stelvin