



FOUNDED 1693

**FAIRVIEW**

We have over 600 hectares of land across 5 appellations; our team has the privilege of working with 31 different grape varieties. We're delighted to offer you the limited opportunity to experience a handcrafted, one-off blend that truly breaks the mould. Every vintage, the vines whisper an irreplaceable story which we choose to bottle. Every vintage, the vines whisper an irreplaceable story which we choose to bottle. This second Broken Barrel batch tells the intriguing tale of two bold and juicy Portuguese varieties. The dark rich flavours of Souzão balanced with the nobility of Tinta Roriz bind together to produce a beautifully unique wine, exclusively blended for our cellar door.

Charles Back

## Broken Barrel 2015

### IN THE VINEYARD:

A unique blend made from two esoteric Portuguese grape varieties, namely Tinta Roriz (also known as Tempranillo) and Souzão. The Tinta Roriz is sourced from trellised vineyards on the slopes of Paarl Mountain, where it grows on decomposed granite soils. The Souzão is picked from dryland bushvines in the Swartland wine region. Here, the vines grow on Koffieklip (ferricrete) soils

### HARVEST DATE:

Late February to early March 2015

### WINEMAKING:

Grapes were destemmed, crushed and fermented separately in open top wooden foudres. Pump overs and punch downs (pigeage) were done 3-4 times per day during fermentation to extract flavour, colour and tannins from the berries. Finally, the wine was basket-pressed and matured in barrels for 24 months. A combination of French and American 225L oak barrels were used of which 20% were new, first fill oak barrels.

### WINEMAKER'S COMMENTS:

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### TASTING NOTE:

Deep ruby red in colour, this wine is instantly seductive, with notes of blackcurrants, cinnamon and marzipan. The blend of Tinta Roriz and Souzão contribute to its ripe, integrated tannins, sharing a medium to full-bodied palate brimming with savoury spice and dark fruits. Drink now or age up to 8 years.

### FOOD RECOMMENDATION:

A great match for all manner of meat and Italian, tomato- based dished.



Wine of Origin	Coastal
Alcohol	14.5%
Residual sugar	3.6 g/l
Total acid	5.1 g/l
pH	3.59
<b>GRAPES VARIETIES:</b>	
Tinta Roriz	96%
Souzão	4%