



FOUNDED 1693

**FAIRVIEW**

Established in 1693, Fairview cellar with its spectacular view of Table Mountain lies on the southwestern slopes of Paarl at the Cape of Good Hope. My grandfather purchased Fairview 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

## FAIRVIEW STELLENBOSCH CABERNET SAUVIGNON 2013



### IN THE VINEYARD

The grapes are sourced from our trellised vineyards in Stellenbosch. Summer canopy management practices include leaf removal, tipping and shoot positioning to ensure sunlight filters through the canopy.

**HARVEST DATE** 18-20 March 2013

### WINEMAKING

The Stellenbosch grapes were handpicked at 25° balling. The final blend is made up of two main components: 50% hand sorted grapes fermented in *foudres* and 50% fermented in stainless steel tanks. The wine was left on the skins for extended maceration before going to barrels for malolactic fermentation and maturation. The components were blended after 18 months of aging. The wine matured in a combination of French and American oak barrels, with 20% new oak used.

### WINEMAKERS COMMENTS

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

Deep vibrant red colour with blackberry fruit, cedar and oak spice. The rich palate has plum fruit with well balanced acidity and tannins. This wine has the potential to age for 5 – 10 years.

### FOOD RECOMMENDATION

Try this wine with a charred gruyere burger, a mushroom pizza with tomato sauce or some marinated steak.

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|-----------------------|--------------|
| <b>Wine of Origin</b> | Stellenbosch |
| <b>Alcohol</b>        | 14 %         |
| <b>Residual sugar</b> | 2,7g/l       |
| <b>Total acid</b>     | 5,5g/l       |
| <b>pH</b>             | 3,63         |
| <b>Varieties</b>      |              |
| Cabernet Sauvignon    | 100%         |
| <b>Closure</b>        | Natural Cork |