



FOUNDED 1693

FAIRVIEW

With over 400 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. This fifth Broken Barrel batch tells the intriguing tale of two crossed varieties, one from a local viticulturist and one from a French botanist. By blending the two varieties they created, we pay homage to two icons who devoted their lives to *Vitis Vinifera*.



Charles Back



Broken Barrel 2019

IN THE VINEYARD:

A unique blend made from two crossed varieties. Firstly Pinotage, a cross of Cinsault and Pinot Noir developed by Dr Abraham Perold, and Durif (also known as Petite Sirah), a cross of Syrah and Peloursin developed by the elusive French botanist, Dr François Durif. The Pinotage is grown in the Swartland and the Durif on the granite rich soils of Paarl Mountain.

HARVEST DATE:

Both were harvested in February 2019. Pinotage ripens first and Durif mid-season.

WINEMAKING:

Grapes were destemmed, crushed and fermented separately in open top wooden foudres and concrete tanks. 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 pressed and matured in barrels for 24 months. A combination of French and American 225L oak barrels were used with 20% being matured in first fill oak barrels.

TASTING NOTE:

This wine is instantly seductive. Deep burgundy in colour with notes of vanilla, black plums, liquorice a hint of raw cocoa. The palate follows through with dense and dark fruit flavours, sweetness and a touch of spice. This is a modern, full bodied wine with balance and firm, integrated tannins which will age well. Enjoy now or age up to 8 years.

Analysis:

Alcohol:	14.72%
Residual Sugar	2.6 g/L
pH	3.53
TA	5.8 g/l

FOOD RECOMMENDATION:

A great match for all grilled red meats, game dishes or savoury tapas style dishes.

Blend percentages:

Pinotage	59%
Durif	41%