

CYRIL BACK SHIRAZ 2014

LIMITED RELEASE

Land Charles Back

Consistenly sold out before its even managed to hit most shelves, Cyril Back, named after Charles's beloved father, is Fairview's flagship wine. Much like Cyril, this wine is smart, bold and knows no boundries, with the central goal to bring together our best vineyard sites and cutting edge winemaking to produce an outstanding red wine that is crafted to age for decades.



| Wine of Origin | Coastal Region |
|-----------------------|----------------|
| Alcohol | 15.0% |
| Residual sugar | 2.7 g/l |
| Total acid | 5.4 g/l |
| pН | 3.61 |
| Varieties | |
| Shiraz | 90% |
| Cabernet Sauvignon | 10% |
| Closure | Natural Cork |

IN THE VINEYARD:

As always, the fruit for the Cyril Back 2014 were from a selection of our best sites. The Shiraz was all from dryland vineyards which included bushvine Swartland, trellised Agter-Paarl and the majority from cooler Darling were selected. The Cabernet Sauvignon was selected from Stellenbosch. The vineyards are regularly visited during the ripening period and tested by tasting, visual and analytical examination to determine the ideal picking date.

HARVEST DATE:

Harvested on 19^{th} of February and the 7^{th} , 14^{th} and 29^{th} of March 2014

WINEMAKING:

All the fruit was handpicked at 24.5 degrees balling. The bunches were destalked and berry selection carefully carried out over sorting tables. The grapes from the different vineyard sites were fermented as separate batches in open oak fermenters (foudres), with fermentation allowed to start naturally. Manual punch downs (pigeage) done twice a day. The Darling Shiraz and Cabernet Sauvignon had a few days of extended skin contact after fermentation. The skins were gently basket pressed and the wine were sent to French oak barrels for malolactic fermentation. Once completed, the wine was racked and returned to 100% new French oak barrels for a total of 21 months maturation. The Cyril Back 2014 was blended and bottled on 4th of February, unfined, with a very light filtration. Only 9 barrels produced in this vintage, 8 of which was Shiraz and 1 Cabernet Sauvignon.

WINEMAKER'S COMMENTS:

"Cyril Back is a selection of the best barrels from the vintage. As the aging in barrels continues throughout the year, the winemaking team regularly tastes through the different barrel lots and special barrels are marked and put to one side. After 21 months, the marked barrels are then tasted again and only the 9 best barrels are selected for the final wine. The Cyril Back wine is allowed to be any grape variety. For the 2014 vintage, a selection of Darling Shiraz, and for the first time Cabernet Sauvignon, was included into the blend. I believe that this will add to the age-ability and structure to the wine." -Anthony de Jager-

TASTING NOTE:

Intense dark garnet colour with black currant, plum, anise and nutmeg on the nose. This elegant red brims with red fruit and lingering spice flavours. The wine is robust and well structured with age worthy tannins. Aging potential 7 to 10 year in bottle.

RECOGNITION (PREVIOUS VINTAGES)

2013: NWC/Top 100 South African Wine Awards 2016 2010: 91 points - Tim Atkins SA Report Publication 2014

2007: Gold – Decanter World Wine Awards 2010

2006: 91 points - Wine Spectator

2006: Gold - Decanter World Wine Awards 2009

2005: 91 points - Wine Spectator

2005: Silver – International Wine Challenge 2007