



FOUNDED 1693

**FAIRVIEW**

In keeping with his innovative repertoire, Charles Back introduced the Petite Sirah mother block to South African soils in 2004. Indulge in a deep red, full bodied wine offering intense plum characters, a robust palate with juicy tannins and an elegant finish with hints of lingering pepper. A beautiful choice for an unusual wine that is ready to drink now or age for later indulgence.

Charles Back

## Fairview Petite Sirah 2018



### THE VARIETY:

Petite Sirah [pe-teet-si-rah] (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 make it an excellent wine for ageing. Today the variety is mostly grown in California and Australia. Petite Sirah was introduced to South Africa by Fairview owner, Charles Back after he tasted it abroad. It thrives in our warm climate – both in Paarl and in the Swartland.

### IN THE VINEYARD:

Grapes are sourced from a trellised vineyard on the upper slopes of the Fairview farm on Paarl Mountain. The vineyard was planted in 2004 on decomposed granite soils. Summer canopy management practices include removal of leaves to open the canopy to sunlight and a few tipping actions. The yield is controlled by dropping bunches post *veraison*.

### WINEMAKING:

The grapes were handpicked, and fermentation took place in stainless steel. The must underwent pump overs up to three times a day at the beginning of fermentation to assure good concentration. The intense colour and tannin of this variety, we tend to press before the end of fermentation to allow for a good balance without over extraction. The wine was matured in specifically toasted French and American oak barrels, of which 40% were new French oak barrels. The wine aged for 24 months in barrel, allowing the tannins to polymerize and soften, before being racked, lightly filtered and bottled.

### WINEMAKER'S COMMENTS:

“Petite Sirah naturally produces wines that are dark, bold, and full-bodied. With a few years of cellaring, the wine develops beautifully in bottle and is ultimately a fantastic wine with hearty meat dishes, like lamb shank or pork belly.” - *Anthony de Jager*

### TASTING NOTE:

Inky black- red colour, with warm aromas of black berry compote, sun-ripened plums and hints of baking spice and liquorice. The palate is full bodied and generous, with flavours of cinnamon and black fruit, finishing with robust age-worthy tannins and a lingering dry finish. This wine ages well for up to 8 years under ideal storage conditions.

### RECOGNITION:

**2017:** Platter 4.5 stars**2017:** Top 100 status/Double Platinum awards - NWC/Top 100 South African Wine Award 2012**2014 – 2016:** Platter 4.5 stars**2013:** Top 100 status/Double Platinum awards - NWC/Top 100 South African Wine Award 2016**2013:** 4.5 Stars - Platter's South African Wine Guide 2016**2012:** Top 100 SA Wines 2015**2011:** 92 points – Tim Atkins SA Report Publication 2014**2011:** Top 100 SA Wines 2014

Wine of Origin	Paarl
Alcohol	14.93%
Residual sugar	3.3 g/l
Total acid	6.2g/l
pH	3.32
Varieties	
Petite Sirah	100%
Closure	Natural Cork