

Fairview Sweet Red 2007

Colour: Deep vibrant red.

Aroma: Aromas of violets and black cherries with some savoury notes and hints of rhubarb.

Palate: The palate shows a rich mouthfeel, with lovely deep fruits. Christmas cake and spicy fruit. complex mid-palate, with hints of walnuts on the finish.

variety : | 55% Tinta Amarella 45% Souzou

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Coastal

analysis : alc : 16.0 % vol rs : 126.2 g/l pH : 3.76 ta : 5.1 g/l

type : Red **style :** Sweet **wooded**

pack : Bottle **closure :** Cork

in the vineyard : Winemaker's Comments:

We ordered Tempranillo vines for our farm just outside Darling, to be used for red wine production. However there was a case of mistaken 'vine identity', and the authorities had mistakenly released the very rare, yet closely related, Tinta Amarella grape to the South African wine industry. This was only determined through DNA tests done on the vines in early 2006.

Tinta Amarella is predominantly a port wine variety, indigenous to Portugal where it is popular in the Douro Valley. Upon discovering this mistake we decided to make the best of the situation, and use the fruit to produce a fortified dessert wine, similar to port in style, which is what the grape is best suited for.

The 2007 Sweet Red is a blend of Tinta Amarella, grown on our farm near Darling, and another traditional port varietal, Souzou, from vineyards in the Swartland. -
Anthony de Jager

Established in 1693, Fairview cellar with its spectacular view of Table Mountain lies on the south western slopes of Paarl at the Cape of Good Hope. Fairview was purchased by my grandfather 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 allow us to craft a range of truly distinctive wines, complemented by Fairview's range of awards winning artisanal cheeses. To life! -
Charles Back

about the harvest:

Harvest Date: February 2007

Souzou was hand picked at 27.6° Balling.

in the cellar : After harvesting the bunches were destalked and crushed and the juice was fermented until the balling was around 18°. Fermentations takes 2 - 3 days, during which time we try to get the optimum extraction and colour from the skins. The wine is pressed off, and is fortified with 5 year old brandy spirits. The wine was transferred to used oak barrels and matured for approximately 8 months, before blending and bottling.

Tinta Amarella was vinified in a similar manner. Fermentation took place in concrete kuisse (fermentation tanks) at our Swartland farm. The wine was matured in used oak barrels and was blended and bottled at Fairview.

