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Fairview Cyril Back 2007

Intense dark garnet in the glass. A shy nose at first showing dark fruit with a hint of currant and violet. Gravelly notes follow with time. Full-bodied with an echo of dark fruit, finishing with savoury flavours and pronounced spice. The texture is refined and the wine will mature well in the bottle.



variety : Shiraz | 100% Shiraz
winery : Fairview Wines
winemaker : Anthony de Jager
wine of origin : Paarl
analysis : **alc :** 14.0 % vol **rs :** 2.9 g/l **pH :** 3.64 **ta :** 5.9 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 0 **closure :** Cork

Decanter World Wine Awards 2013 - Commended
2009 Decanter World Wine Awards - Gold

in the vineyard : The fruit for the Cyril Back 2007 was sourced from two dry farmed vineyards, the first in Agter-Paarl and the other in the Agter Paardeberg, in the heart of the Swartland. The vines on both sites are pruned to a 'bosstok' or bush vine. The vineyards are regularly visited during the ripening period and tested by tasting, visual and analytical examination to determine the ideal picking date.

about the harvest: Harvest Dates: First week of February 2007
All the fruit was hand-picked based on phenolic ripeness of approximately 25° Balling.
The average vineyard yield was 3 tons per hectare.

"This wine was made to honour my late father, Cyril Back, who introduced handcrafted winemaking at Fairview." Charles Back

in the cellar : 1The bunches were destalked and berry selections carefully carried out over sorting tables. The grapes were fermented in open 500 litre French oak casks, with fermentation allowed to start naturally. The fruit was inoculated after a few days, using the L2056 Rhône yeast strain. Fermentation and post ferment maceration meant that the wine spent approximately 20 days on the skins, resulting in deep colour extraction. After this it was gently basket pressed and sent to French oak barrels for malolactic fermentation. The wine was matured for 24 months in 50% new French oak. The Cyril Back 2007 was blended and bottled in February 2009 unfined, with a very light filtration. Total production was 20 barriques.