

Fairview Barbera 2010

Winemaker's comments: Barbera is a lovely grape variety to work with - having high natural acidity, lovely fruit character and intense colour.

Tasting notes: Upfront dark fruit on the nose with a note of smoked meat and tobacco. Medium bodied but fleshy, with juicy plums on the palate. Integrated tannin and well-balanced acidity leading to a finish of cocoa and rich fruit.

variety : Barbera | 100% Barbera

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin :

analysis : alc : 14.0 % vol rs : 2.2 g/l pH : 3.25 ta : 7.2 g/l

type : Red style : Dry body : Medium taste : Fruity

pack : Bottle size : 0 closure : Cork

in the vineyard :

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 allows us to craft a range of truly distinctive wines, complemented by Fairview's range of award winning artisanal cheeses. To Life!

Charles Back

The grapes for this wine are sourced from two sites. Barbera is grown on one of the highest vineyards at Fairview, 250m above sea level near the farm's original manor house. The soils are decomposed granite and the vineyard is trellised. This Barbera vineyard was planted in 2001 and receives supplementary drip irrigation. The second site is on the farm Amoskuil, in Malmesbury. It is a dryland bush vine vineyard planted on koffieklip soils, planted in 2000.

about the harvest: Paarl grapes were hand harvested at 24.6° balling. The Swartland grapes were harvested at 25.8° balling.

Harvest Dates: 22 February 2010

in the cellar :

The grapes were cold soaked in stainless steel tanks for 48 hours and then allowed to warm up and inoculated with BM45 yeast. Fermentation took place in tank and lasted approximately ten days before being pressed and sent to older French and American oak barrels for malolactic fermentation. The wine was racked off and sent back to older barrels for a further 12 months.

