

Fairview Sweet Red 2011

A natural crossing of Syrah and Peloursin, discovered in the south of France by François Durif in 1880. Its intense colour and good tannin structure, makes it an excellent blending partner and today the variety is mostly grown in California and Australia, where it is called Durif. Petite Sirah [pe-teet-si-rah] was introduced to South Africa by Fairview owner, Charles Back, after he had tasted it abroad. It thrives in our warm climate – both in Paarl and the Swartland. This is the only bottling of Petite Sirah in South Africa.

Dense ruby colour in the glass. Aromas of sweet berries and boiled sweets on the nose. The palate is full of intense dark ripe cherry fruit, and rich sweet chocolate cake. It concludes with a nice warm, velvety finish.

variety : Shiraz | 100% Petite Sirah

winery : Fairview Wines

winemaker : Charles Back

wine of origin : Paarl

analysis : alc : 17.0 % vol rs : 171.8 g/l pH : 3.73 ta : 3.7 g/l

type : Red **style :** Sweet **body :** Full **wooded**

pack : Bottle **size :** 750ml **closure :** Screwcap

in the vineyard : The Durif grapes were harvested from trellised vineyards, planted on decomposed granite soils, on the upper slopes at Fairview in Paarl. The vines are 8 years old, with supplemented irrigation.

about the harvest: The grapes were handpicked at 28 degrees balling on 28 March 2011.

in the cellar : The bunches were destalked and crushed and the juice was fermented until the balling was around 18 degrees. Fermentation takes two to three 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 brandy spirits. The wine was transferred to used French oak barrels and matured for approximately 20 months, before bottling

