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Fairview Petite Sirah 2012

Dark red in colour with blackberries, cloves and a hint of white pepper on the nose. The palate is silky, creamy and full, with a robust tannin structure. This is a bold and full-bodied wine, which at the same time displays great elegance.

Perfect for rich meat dishes like lamb shanks or Eisbein.



variety : Shiraz | Petite Sirah
winery : Fairview Wines
winemaker : Anthony de Jager
wine of origin : Paarl
analysis : **alc :** 14.0 % vol **rs :** 2.7 g/l **pH :** 3.72 **ta :** 5.4 g/l
type : Red **style :** Dry **body :** Full
pack : Bottle **size :** 750ml **closure :** Cork

2011: 92 points - Tim Atkins SA Report Publication 2014
2011: 91 points - John Szabo, MS - Canadian writer for Wine Align
2011: Top 100 SA Wines 2014
2010: 91 points - Tim Atkins SA Report Publication

Established in 1693, the Fairview cellar, with its spectacular view of Table Mountain, lies on the southwestern slopes of Paarl in the Cape of Good Hope. My grandfather purchased Fairview in 1937, and I am the third generation 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, which we complement with our award-winning artisanal cheeses. To Life!

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 makes it an excellent blending partner. Today the variety is mostly grown in California and Australia. Petite Sirah was introduced to South Africa by Fairview Owner Charles Back after tasting it abroad. It thrives in our warm climate – both in Paarl and in the Swartland. This is the only bottling of Petite Sirah in South Africa.

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.

about the harvest: The grapes were hand picked on the 9 March 2012 at 25.5 degrees balling.

in the cellar
: Thefruitwashandsortedoverasortingtable,wheredamagedandburntberrieswereremoved.FermentationtookplaceinaFoudr topFrenchoakvat),afterwhichtheskinsweregentlybasketpressed.Thewinewasmaturedin50%newFrenchoakbarrels,10%newA ıdand