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Fairview Cyril Back 2012

Intense dark garnet colour with black cherry, white chocolate and pepper on the nose. Elegant flavours of black fruit and fresh acidity contribute to the length and well structured palate with lingering spice.



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 :** 750ml **closure :** Cork

ageing : Aging potential 7 to 10 year in bottle

Established in 1693, Fairview cellar is nestled on the south western slopes of Paarl Mountain, just 40 minutes from Cape Town. I am the third generation of my family to make wine here. Our pursuit of excellence and originality has led to the discovery of many unique vineyard sites and we have introduced new grape varieties to the ancient coastal soils of the Cape. It was a privilege to produce this wine for you.

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

in the vineyard : The fruit for the Cyril Back 2012 was sourced from two dry farmed vineyards, the first in Agter-Paarl and farm Jakkalsfontain in Swartland region. 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: 24 February and 17 March 2012
All the fruit was hand-picked at 25 degrees balling.

in the cellar : The bunches were destalked and berry selections carefully carried out over sorting tables. The grapes were fermented in open oak fermenter (foudres), with fermentation allowed to start naturally. After few days, the juice was then inoculated using selected Rhone yeast. Fermentation took place in Open-Top French oak fermenters (Foudre); with manual punch down (Pigage), done twice per day. 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. Once the malolatic fermentation was completed, the wine was racked and returned to 80% new French oak barrels for 18 months, further maturation. The Cyril Back 2012 was blended and bottled on 13 December 2013, unfined, with a very light filtration. Only 12 barrels were produced of this vintage.