

Fairview Sweet Red 2015

Dense ruby colour with prunes and Christmas cake on the nose. The palate is well-balanced, full of spice and mixed dried fruit followed by rich fortified flavours.

Pairs well with our Fairview Blue Cheese.

variety : Durif | 100% Petite Sirah/Durif

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Paarl

analysis : alc : 18.0 % vol rs : 156.4 g/l pH : 3.86 ta : 3.8 g/l

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

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

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!

in the vineyard : The Petite Sirah grapes were harvested from trellised vineyards, planted on decomposed granite soils, on the upper slopes at Fairview in Paarl. The vines are 11 years old.

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 make 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.

about the harvest: The grapes were handpicked at 28° balling on 21 March 2013.

in the cellar : Bunches were destalked and crushed and the juice was fermented until the balling was around 18 degrees. Fermentation takes three to four days, during which time maximum colour and flavour extraction is achieved. The wine, naturally sweet, is pressed off the skins and fortified with brandy spirits to stop the alcoholic fermentation. Aged in older French oak barrels and matured for approximately 18 months, before bottling. The sweetness comes from sugar naturally in the grape.

