

Fairview La Beryl Rouge 2015

Intense garnet colour in the glass. Perfume aromas of raspberry on the nose, followed by ripe peach and fynbos flavours. The palate is naturally sweet and beautifully structured.

Try it with a selection of Fairview cheese, like Chevre Rouge cheese, De Leeuwen or Bri de Roche cheese.

variety : Shiraz | 100% Shiraz

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Paarl

analysis : alc : 13.0 % vol rs : 202.8 g/l pH : 3.76 ta : 7.1 g/l

type : Dessert **style :** Sweet **body :** Full **taste :** Fragrant

pack : Bottle **size :** 500ml **closure :** Cork

in the vineyard : Shiraz grapes were harvested by hand at 27 degrees balling and gently packed into small lug boxes. The grapes were transported to a well ventilated shed where they were carefully laid out to dry on straw mats to dry for three weeks.

about the harvest: The 2015 summer was hot and dry, which are perfect weather conditions for drying grapes without any rot. Using 100% Shiraz grapes, this special type of dessert wine is made by leaving perfectly ripe grapes to half-raisin on a bed of straw down in the farm barn for about 3 weeks after harvest. This allows the sugar levels in the grapes to concentrate, resulting in this intense yet balanced blend of flavours, acidity and sugar. This limited wine is a true sweet treat!

in the cellar : The grapes were destalked and transferred to open fermenters for natural fermentation to start on the skins. Skin contact was allowed for a few days. During this time, the cap was worked through by hand three times a day to promote extraction of colour and flavour. The juice was pressed off and racked back into barrels to complete fermentation, which lasted approximately four months. The wine was racked off and matured in older French oak barrels for a further 14 months prior to being bottled.

