

Fairview Cyril Back 2014

Intense dark garnet colour with black currant, plum, anise and nutmeg on the nose. This elegant red brims with red fruit and lingering spice flavours. The wine is robust and well structured with age worthy tannins. Aging potential 7 to 10 year in bottle.

variety : Shiraz | 90% Shiraz 10% Cabernet Sauvignon

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Coastal Region

analysis : alc : 14.0 % vol rs : 2.7 g/l pH : 3.61 ta : 5.4 g/l

type : Red **style :** Dry **body :** Huge **taste :** Fruity **wooded**

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

ageing : 7 - 10 years

in the vineyard : As always, the fruit for the Cyril Back 2014 were from a selection of our best sites. The Shiraz was all from dryland vineyards which included bushvine Swartland, trellised Agter-Paarl and the majority from cooler Darling were selected. The Cabernet Sauvignon was selected from Stellenbosch. The vineyards are regularly visited during the ripening period and tested by tasting, visual and analytical examination to determine the ideal picking date.

in the cellar : All the fruit was handpicked at 24.5 degrees balling. The bunches were destalked and berry selection carefully carried out over sorting tables. The grapes from the different vineyard sites were fermented as separate batches in open oak fermenters (foudres), with fermentation allowed to start naturally. Manual punch downs (pigeage) done twice a day. The Darling Shiraz and Cabernet Sauvignon had a few days of extended skin contact after fermentation. The skins were gently basket pressed and the wine were sent to French oak barrels for malolactic fermentation. Once completed, the wine was raked and returned to 100% new French oak barrels for a total of 21 months maturation. The Cyril Back 2014 was blended and bottled on 4th of February, unfinned, with a very light filtration. Only 9 barrels produced in this vintage, 8 of which was Shiraz and 1 Cabernet Sauvignon.

