

Fairview Sweet Red 2016

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 | 80% Petite Sirah/Durif, 10% Tempranillo, 10% Souzao
winery : Fairview Wines
winemaker : Anthony de Jager
wine of origin : Coastal Region
analysis : alc : 18.0 % vol rs : 128 g/l pH : 3.39 ta : 4.6 g/l
type : Fortified style : Sweet body : Full taste : Fruity wooded
pack : Bottle size : 750ml closure : Screwcap

ageing : 7 to 10 years.

My wife, Diane, whose painting is depicted on the front label, is descended from the Nurok family, originally from Lithuania. At the end of the 17th century, Lithuanians were taking on the Catholic faith and built a cathedral in Siauliai in celebration. A heavy bell being transported to the cathedral fell into a frozen river, and the locals could not retrieve it. A young boy named Wulf dived into the river, attached a rope to the bell and, with some help, hauled it onto the riverbank. Refusing all reward, Wulf asked that the Jews be allowed to return to Siauliai. His wish was granted, and the citizens bestowed on him the name Nurok, meaning diver. From then on, he and his descendants were known by this name, and there was harmony between Christians and Jews. This admirable example of religious tolerance and mutual respect serves as one of the cornerstones of our philosophy at Fairview. This wine pays homage to the revered blends of the Old World.

in the vineyard : The Petite Sirah and Tempranillo grapes were harvested from trellised vineyards, planted on decomposed granite soils, on the upper slopes at Fairview in Paarl. The Souzao is from dryland bush vine vineyards in the Swartland.

in the cellar : The grapes were handpicked at 28 degrees balling. 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 blending and bottling. The sweetness comes from sugar naturally in the grape.

