



Grape Varieties	95% Durif 5% Tempranillo
Winemaker	Anthony de Jager
Closure	Screwcap
ABV	18%
Residual Sugar	151g/L
Acidity	5.5g/L
Wine pH	3.3
Bottle Sizes	75cl

PRODUCER

Fairview is situated on the lower slopes of Mount Paarl, which is more sheltered from the moderating maritime influence than nearby Stellenbosch. Vines were planted here as early as 1699. The property was bought by the grandfather of current owner Charles Back in 1937. Fairview has a reputation for consistent quality across a range of innovative styles, using both classic and unusual varieties, and leads the field in South Africa in matching varieties to specific sites. The Fairview estate now has a total of 680 hectares of vineyard over four appellations: Paarl (350 hectares), Swartland (155 hectares), Darling (140 hectares) and Stellenbosch (35 hectares). This vineyard ownership in so many different regions allows Charles to produce a wide range of wines, from grapes grown in optimal conditions. In 2014, Charles received a lifetime achievement award from the International Wine Challenge.

VINEYARDS

The Petite Sirah is sourced from trellised vineyards on the upper slopes of Fairview Farm in Paarl, planted on decomposed granite soils. A small portion of vintage Tempranillo fortified wine from Paarl is included to add additional layers of depth and complexity to the Cape Ruby style.

VINTAGE

In 2024, the Paarl vineyard experienced some wind during flowering, which decreased crops. The warm summer temperatures accelerated ripening and resulted in a wonderful harvest. In Darling, there were bigger crops due to sufficient rainfall as well as warm summer temperatures providing an excellent ripening season for the grapes.

VINIFICATION

The grapes were hand-picked, and then destemmed and crushed. Fermentation proceeded for four to five days, with extended pump-overs to maximise colour and flavour extraction, and was stopped at around 6% alcohol. The wine was then pressed off the skins and fortified with pot-distilled, unaged brandy spirit at 89% alcohol to halt fermentation. The sweet red wine was aged in older French oak barrels for 10 to 12 months before blending and bottling, with sweetness derived solely from natural grape sugars. A small proportion of reserve fortified wine, aged in barrel for seven years, was added to enhance complexity.

TASTING NOTES

This wine is a dark ruby red colour. The nose has strong aromas of baked plums and sweet medjool dates layered with baking spices and caramelized red fruit. The palate has balanced spice and raisin flavours, with a sweet lingering berry finish.