

## Fairview Cabernet Sauvignon 2001

Cabernet Sauvignon is grown on various soils from decomposed granite to sand on a clay base. All Cabernet vines at Fairview are trellised, and a programme of supplementary irrigation ensures that vines produce the optimum quality of fruit while yields were kept down to about 7.5 tons/ha.

Colour: Ruby red.

Aroma: Ripe red fruits, black currents, mint and vanilla.

Palate: Cassis flavours, classic structure with a firm finish.

**variety** : Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery** : Fairview Wines

**winemaker** : Anthony de Jager

**wine of origin** : Coastal

**analysis** : alc : 12.96 % vol    rs : 2.7 g/l    pH : 3.52    ta : 5.8 g/l

**type** : Red    **style** : Dry    **wooded**

**pack** : Bottle

### 2001 Vintage

2½ stars John Platter Guide.

**ageing** : The wine is drinking well now, but will reach optimum maturity between 2003 and 2006.

**in the vineyard** : Fairview cellar - with its spectacular view of Table Mountain - lies on the south west slopes of Paarl at the Cape of Good Hope. Established more than 300 years ago, Fairview has been in my family for three generations. Our committed team carefully guide the wine from the vine to the bottle, capturing yet another perfect Cape summer.

**about the harvest**: Grapes were harvested at between 23 and 24° Balling in March and April 2001.

**in the cellar** : The grapes were destalked and lightly crushed before being fermented with Bordeaux yeasts. When fermentation was completed the wine was immediately transferred to 2nd and 3rd fill barrels. The wine received a number of rackings before being bottled. The wine spent 15 months in barrel.

