

Fairview Merlot 2003

The wine is sleek and sexy with silky tannins, rich, plummy fruit and the most gossemar of finishes. A classy, seamless package.

It is wonderfully juicy with red fruit aromas and a supple silky mouth-feel, making it an admirable partner for a whole range of different dishes including grilled lemon and rosemary marinated lamb chops, gratin of potatoes with anchovies, cream and goats cheese, (preferably Fairview), or a brie baked in filo pastry stuffed with figs, spinach and walnuts.

variety : Merlot | 100% Merlot

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Coastal

analysis : **alc** : 13.81 % vol **rs** : 2.1 g/l **ta** : 5.6 g/l

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

pack : Bottle

2002 - Double Gold at the Veritas Wine Show 2003

in the vineyard : Fairview Merlot is sourced primarily off "Hutton", a duplex soil which combines clay and granite. This well drained rich soil is perfect for Merlot.

The grapes were harvested in February 2003 from vineyards at Fairview. This region has hot dry summers and cold wet winters. This vineyard (a total of 2.21ha planted with Merlot in 1997) makes use of an extended Perold trellis system and drip irrigation. The grapes were hand harvested at a yield of 8 ton/ha.

about the harvest: The grapes were harvested ripe in late February.

in the cellar : The grapes were destalked, but not crushed. The wine was chilled to 18°C after destalking and pumped straight into oak 500L open cask vats. Manual hand punching daily. Once finished fermentation, it was left to maserate for a further 6 days. Basket pressed and returned to barrel. Malolactic fermentation being completed in barrel. Fine lees contact, which was stirred 3 times during the year. The wine was racked and sent to barrel.

