

Fairview Cabernet Sauvignon 2002

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 : 14.87 % vol rs : 3.0 g/l pH : 3.55 ta : 5.7 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 2004 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. Classic Cabernet flavours, long finish.

about the harvest: Grapes were harvested at between 23 and 24° Balling in March and April 2002.

in the cellar : 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.

