

Fairview Rosé 2005

Colour: Vibrant & bright.
Aroma: Fresh, fruity and spicy.
Palate: Dry, fresh fruity and crisp.

variety : Gamay Noir | Gamay Noir, Shiraz

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Coastal

analysis : alc : 13.43 % vol rs : 1.5 g/l pH : 3.38 ta : 6.4 g/l

type : Rose

pack : Bottle

ageing : Consume with haste.

in the vineyard : Fairview cellar - with it's 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. Crisp and fresh, this dry Rosé is well structured, and packed with ripe fruit.

The fruit is grown at Fairview on the south western slopes of Paarl Mountain, on a mixture of of soil types ranging from decomposed granite to duplex sand/clay soils.

about the harvest: Harvested mainly from Gamay Noir (which adds fruit and freshness) and Shiraz (which brings the backbone and body to the blend.) Grapes were picked, destalked, crushed and pre cooled. Harvest date is February 2005.

in the cellar : Skin contact overnight with light pump overs to extract enough colours and flavours. The next morning the juice (signe) was drawn off and allowed to settle. The juice is further treated as white wine (cold fermented and one month of post fermentation with lees contact.) Wine is stabilized and bottled and is ready for early summer drinking.

