

Fairview Primo Pinotage 2003

Veritas 2006 - Bronze

Colour: Dark inky red.

Aroma: Spicy black fruit, chocolate and vanilla.

Palate: Full grippy palate. Fleshy fruit.

variety : Pinotage | 100% Pinotage

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Coastal

analysis : alc : 15.2 % vol rs : 2.5 g/l pH : 3.62 ta : 5.5 g/l

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

pack : Bottle

2000 Vintage

Gold at the International Wine Challenge 2001

Double Gold at the Michelangelo International Wine Awards 2001

ABSA Top 20 Pinotage 2001

91 points Wine Spectator

5 stars John Platter Wine Guide

Bronze International Wine & Spirits Competition 2002

2001 Vintage

Silver at the International Wine Challenge 2002

Gold at the Michelangelo International Wine Awards 2002

Silver at the Veritas Awards 2002

91 points Wine Spectator

Silver medal at the Concours Mondial de Bruxelles 2004

2002 Vintage

Gold at the International Wine & Spirits Competition 2003

2003 Vintage

Veritas 2006 - Bronze

ageing : This wine is made for cellaring for up to 5 years.

in the vineyard : As Pinotage is South Africa's very own grape, I have spent a large part of my life in pursuit of locations that express the uniqueness and show-stopping ability of this variety. During my travels I found many beautiful and unusual settings for Pinotage. I also met up with other Pinotage fanatics along the way. This wine is a result of one such encounter with a grower by the name of Jan Greef. Our combined enthusiasm for what our country can best produce is reflected in Primo Pinotage.

Primo Pinotage harvested from trellised vines from Jan Greef's farm in Agter Paarl which are grafted onto rootstock R99. The vines grow under dry-land conditions in a duplex type soil. Light textured topsoil with a well drained, high water retention capacity subsoil. (Glenrosa / Klapmuts type). The vineyard is subjected to careful canopy management and crop control. This is vital to achieve the concentration, flavour and texture in the wine.

about the harvest: Harvest Date: 6th February 2003

Oenological Treatment: The Primo Pinotage, (Grower Jan Greef - Primo Farm, Agter Paarl) was harvested at 26.8°C. Hand picked, with bunches being destalked, but not crushed. The bunches were pre-cooled, and inoculated with yeast strains L2056 and L2226. Fermentation took place in stainless steel tanks, with three pumpovers and one delastage daily. Once alcoholic fermentation was completed, the wine was immediately pressed off and transferred to 2nd and 3rd fill French and American oak



barrels. The malolactic fermentation lasted for 2 months. Once malolactic fermentation was completed the wine was racked, sulphured and returned to barrel for a further 12 months (total 14 months in barrel). The wine is bottled unfinned and lightly filtered.

in the cellar : Hand picked, with bunches being destalked, but not crushed. After 5 days of cold soak at 8°C, the tanks were warmed up and fermented with L2056 and L2226 yeasts. Once alcoholic fermentation was completed, the wine was immediately pressed off and transferred to 2nd and 3rd fill French and American oak barrels. The malolactic fermentation lasted for 2 months, during which time the lees was occasionally stirred. Once malolactic fermentation was completed the wine was racked, sulphured and returned to barrel for a further 12 months (total 14 months in barrel). The wine is bottled unfinned and lightly filtered.