

Fairview Stellenbosch Merlot 2004

Colour: Deep rich red.

Aroma: Blackberry, ripe plums and olives with wild honey hints.

Palate: Medium to full bodied with rich fruit and walnuts.

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 : 14.38 % vol rs : 2.9 g/l pH : 3.63 ta : 5.5 g/l

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

pack : Bottle **closure :** Cork

2002 Vintage

Veritas 2003 - Double Gold

ageing : Drinking well now, and will benefit from up to 3 years maturation.

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.

Winemakers Notes:

Stellenbosch is the primary viticultural area in Southern Africa for growing Bordeaux varietals. This is our first 100% Stellenbosch origin Merlot from an exciting new project.

about the harvest: Harvested: Houmoed Vineyard 24 February 2004 / Southern Cross Vineyard 15 March 2004

Harvested from the above mentioned Stellenbosch vineyards on the 24th February and 15th March. The grapes were hand picked at 24.8Å° and 26.2Å° Balling respectively.

