

## Fairview Pinotage 2005

Colour: Vibrant purple red.

Aroma: Spicy dark fruit flavours.

Palate: Brooding and savoury, with ripe tannins and opulent fruit.

**variety** : Pinotage | 100% Pinotage

**winery** : Fairview Wines

**winemaker** : Anthony de Jager

**wine of origin** : Coastal

**analysis** : alc : 14.47 % vol    rs : 4.7 g/l    pH : 3.59    ta : 5.6 g/l

**type** : Red    wooded

**pack** : Bottle

### 2004 Vintage

International Wine and Spirit Competition (IWSC) 2006 - Bronze

Concours Mondial de Bruxelles 2006 "Gold Medal"

### 2001 Vintage

3 stars John Platter Guide.

Silver at the International Wine Challenge 2002

**ageing** : The wine will continue to improve over the next few years.

**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.

Pinotage is mostly harvested from bush vines, some of which are over 25 years old. This is supplemented by a small amount of fruit from a younger trellised vineyard at Fairview. The vineyards are at three sites, Malmesbury and Agter Paarl with their dry farmed vineyards on deep soils and the Paarl fruit grown on sandy soils.

**about the harvest**: Late January and early February 2005. Pinotage was picked over a number of days at sugar levels between 24° and 26° Balling.

**in the cellar** : The bunches were destalked, and lightly pumped through the crusher with the rollers full open. After yeast and malolactic fermentation was completed in stainless tanks, the wine spent ten months in used French and American oak barrels, before blending and bottling. The oaking is therefore very subtle, elevating the special fruit flavours of our pinotage.

