

## Fairview Cabernet Sauvignon 2004

Colour: Rich ruby red.

Aroma: Classic cabernet nose, with dark red fruits, cassis and vanilla.

Palate: Good oak integration, with a rich follow through of flavours from the nose.

**variety** : Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery** :

**winemaker** : Anthony de Jager

**wine of origin** :

**analysis** : alc : 14.29 % vol rs : 2.1 g/l pH : 3.46 ta : 5.8 g/l

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

**pack** : Bottle **size** : 0 **closure** : 0

**2001 Vintage**

2½ stars John Platter Guide.

**ageing** : This wine will drink well now, and for the next 3 to 4 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. Classic Cabernet flavours, long finish.

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

**about the harvest**: Grapes were hand-picked at between 25.9° and 24.9° Balling respectively from Houmoed Vineyard on 16 March 2004 and Southern Cross Vineyard on 17 March 2004.

**in the cellar** : The grapes were destalked and crushed. The Houmoed fruit was hand selected over a sorting table and fermented in 500 litre open ended French oak barrels.

The Southern Cross component had regular pump-overs during fermentation in stainless steel tanks. After fermentation the components were kept separate for malolactic fermentation. The wine spent 14 months aging in French oak, 30% new wood and the rest 2nd and 3rd fill barrels. The wine was blended prior to bottling.

