

## Fairview Pinotage 2006

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 : 14.65 % vol   rs : 2.9 g/l   pH : 3.36   ta : 5.4 g/l  
**type** : Red   **wooded**  
**pack** : Bottle   **closure** : Cork

**2006 Vintage**  
2007 Decanter World Wine Awards - Bronze

**2004 Vintage**  
International Wine and Spirit Competition (IWSC) 2006 - Bronze  
Concours Mondial de Bruxelles 2006 â€” Gold Medal

**2003 Vintage**  
88 points Wine Spectator

**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 and Somerset West. The vineyards are at four sites, Malmesbury and Agter Paarl with their dry farmed vineyards on deep soils and the Paarl and Somerset West fruit grown on sandy soils. The addition of the Somerset West fruit in the 2006 vintage, which is from a cool climate, gives the wine a lifted fruit/perfume nose.

**about the harvest**: Late January and early February 2006. Pinotage was picked over a number of days at sugar levels between 24Â° and 26Â° Balling.

