

Fairview Rosé 2007

Colour: Deep, vibrant pink.

Aroma: Ripe summer berries and red fruits.

Palate: Zesty ripe fruit, with a clean, crisp dry finish.

Winemaker's Notes:

The grapes were harvested from vineyards in the Paarl region. Most of the fruit is from trellised vineyards on Fairview with supplementary drip irrigation. Although Rose is often seen as being fun and easy drinking it can be one of the more rewarding wines to make, as it is a labour intensive wine when made in the traditional method, with the various components and the final blending requiring a lot of individual attention.

variety : Shiraz | Shiraz, Pinotage, Cinsaut, Pinot Noir, Gamay

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Coastal

analysis : **alc** : 13.14 % vol **rs** : 2.7 g/l **pH** : 3.3 **ta** : 6.6 g/l

type : Rose **style** : Dry **body** : Light **taste** : Fruity

pack : Bottle **closure** : Cork

ageing : The wine is super now. Enjoy over the next year or two.

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. Crisp and fresh, this dry Rosé is well structured, and packed with ripe fruit.

about the harvest: Harvest date: February 2007

The different varietals were harvested ripe and crushed.

in the cellar : The juice from the Shiraz, Pinotage, Cinsaut and Pinot Noir grapes were drawn off after 12 hours of skin contact, prior to fermentation. Approximately 50 to 100 litres of juice per ton was drawn off and fermented separately. Gamay grapes are whole bunch pressed after 12 hours of skin contact. All the juice is settled and cold fermetned at 14° C. After fermentation, the wine is left sur lie for two months prior to being blended and bottled for early enjoyment.

