

Fairview Stellenbosch Merlot 2006

Winemaker's notes:

The 2006 has a lovely dark red colour. Fairview Merlot is made in a style that emphasizes the deeper aspects of the fruit. There are aromatic aspects on the nose, with hints of liquorice and violets. Ripe, rich flavours balance off against good palate freshness. Moderate oaking elevates the bramble fruit while still lending good structure and approachable tannins.

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 : 3.5 ta : 5.9 g/l

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

pack : Bottle **closure :** Cork

2002 Vintage

Veritas 2003 - Double Gold

ageing : This wine will drink well through 2012.

in the vineyard : This Merlot is from our farm, Houmoed ('Keep the Faith') in the southern hills of Stellenbosch, some 8km from the False Bay coast. This vineyard is predominantly on gravelly soils ('koffieklip'). The vines were planted in 2000 and are trellised on the extended perold system.

about the harvest: Harvested: Houmoed Vineyard 24 February and 8 March 2006.

Yields were restricted through green harvesting at veraison, and were approximately 6.5 tons/ha. Fruit was picked at 25.1Å° and 26Å° balling.

in the cellar : Bunches were destalked and crushed. Fermentation was in stainless steel tanks using Bordeaux yeasts, with three pumpovers per day. Fermentation was at a temperature between 25Å° and 28Å° centigrade and took 4 - 6 days. The total time of maceration was 20 days, including fermentation. After pressing, malolactic fermentation took place in tanks before the wine was transferred to 225 litre French barrels for maturation. 10% new wood was used, with the remainder being 2rd to 4th fill barrels and the wine spent 14 months in barrel.

