

Fairview Primo Pinotage 2007

Deep purple red colour. Black plum, dark chocolate and subtle vanilla aromas. The palate shows firm tannins with plum and chocolate flavours following through from the nose. Full bodied with a long finish.

We did not produce a 2005 or 2006 vintage of this wine and I am happy to say that this vintage represents a welcome return to our range. There is a slight style change, with the exclusive use of American oak. This wine should be at its best between now and 2013. - *Anthony de Jager*

variety : Pinotage | 100% Pinotage

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Coastal

analysis : alc : 15.0 % vol rs : 2.9 g/l pH : 3.62 ta : 5.6 g/l

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

pack : Bottle **closure :** Cork

2007 Vintage

2009 Decanter World Wine Awards - Bronze medal
2008 ABSA Top 10 Pinotage

2004 Vintage

Wine Spectator - 90 points
John Platter Wine Guide - 4½ stars

2003 Vintage

Wine Spectator - 91 points
John Platter Wine Guide - 4 ½ stars

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

in the vineyard : Primo Pinotage harvested from Jan Greeff's farm in Agter Paarl. The vines grow under dry-land conditions in duplex (Glenrosa/Klapmuts type) soils - light textured topsoil with a well drained, high water retention capacity subsoil. The vines are grafted onto rootstock R99. Vines are trellised, and subjected to careful canopy management and crop control. In 2007 we reduced the crop to one bunch per shoot in a prime section of the vineyard. This assists to achieve concentration of flavour and texture in the wine.

about the harvest: Harvest date: 24 January 2007

The grapes were hand harvested at 26.4° balling.

in the cellar : The bunches were destalked but not crushed, and were fermented using L2226 yeasts in 600 litre open oak vats. Once primary fermentation was completed, the wine was immediately pressed off and transferred to American oak barrels. 30% of the barrels were new. The malolactic fermentation lasted for 2 months. Once malolactic fermentation was completed the wine was racked, sulphured and returned to barrel for a further 12 months (total of 14 months in barrel). The wine is bottled unfinned and lightly filtered.

