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Fairview Mourvèdre 2007

Light ruby colour. Clean aromas of cloves and red berries, following through to a medium bodied mouthfeel. The wine shows a good balance of acidity and oak influence, with smooth tannins and soft fruit flavours.



variety : Mourvedre | 100% Mourvèdre
winery : Fairview Wines
winemaker : Anthony de Jager
wine of origin : Coastal
analysis : **alc :** 13.49 % vol **rs :** 3.3 g/l **pH :** 3.42 **ta :** 5.7 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **closure :** Cork

in the vineyard : Grapes are sourced from two sites. The first is an unirrigated bush vine vineyard in Agter-Paarl, grown on shale soils. The second is from our Houmoed farm in Stellenbosch. This is a trellised, irrigated vineyard and was planted in 2003 on primarily gravelly soils.

in the cellar : The fruit was hand harvested at 26 degrees balling (Agter-Paarl) and 24.5 degrees balling (Stellenbosch). The bunches were destalked and lightly crushed. The juice from the two sites was fermented separately in stainless steel tanks, with three aerated pumpovers daily. RhÃ´ne yeasts were used. Once fermented, the wine was pressed off and malolactic fermentation took place in stainless steel tanks. Following this the wine was racked and sent to older French oak barrels for 12 months prior to blending and bottling.