

Fairview Stellenbosch Cabernet Sauvignon 2006

Classic varietal character, showing blackcurrant, clove and cedar aromas. Medium to full-bodied mouthfeel, with well integrated tannins. Dark fruit flavours, with a long finish.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Coastal

analysis : alc : 14.2 % vol rs : 2.4 g/l pH : 3.65 ta : 5.6 g/l

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

pack : Bottle **closure :** Cork

ageing :

in the vineyard : harvested from our Houmoed vineyards in Stellenbosch, which grow on koffieklip soils this is a trellised vineyard, using the 3 wire extended Perold system. The vineyard received supplementary drip irrigation in late January and early February. The crop was thinned down to only one bunch per shoot (we usually have two per shoot). This resulted in much lower yields. The grapes chosen for this wine is from a 12 year old block on the Houmoed farm.

Winemaker's Comments:

A selection of the top grapes from our Houmoed vineyards is used to produce our single varietal Cabernet. We have committed to producing a top Cabernet from our Stellenbosch vineyards and we have seen the quality of the wines improving each year as the vineyard matures and we better understand the area. - *Anthony de Jager*

Established in 1693, Fairview cellar with its spectacular view of Table Mountain, lies on the south western slopes of Paarl, at the Cape of Good Hope. Fairview was purchased by my grandfather in 1937 and I am the third generation of my family to make wine at the Fairview cellar. We have vineyards in the leading coastal grape producing areas, where geographic and climatic diversity allows us to craft a range of truly distinctive wines, complemented by Fairview's range of award winning artisanal cheeses. To Life! - *Charles Back*

about the harvest: The grapes were handpicked at 25.1° balling in the second week of March 2006.

in the cellar : After harvesting the grapes were destalked and crushed. Half of the grapes were fermented in 500 litre open ended French oak barrels, with manual punch downs 3 times per day. The remaining grapes were cold soaked and tank fermented. Bordeaux yeasts were used. The 2 components were aged separately in 225 litre French oak barrels for 12 months prior to blending and bottling. 20% new wood was used.

