

Fairview Stellenbosch Merlot 2007

Characteristic plum fruit with a hint of cherry and eucalyptus. Medium to full bodied, with soft fruit. Long finish, supported by supple tannins.

This wine shows an elegant, layered structure with softer fruit. The 2007 shows the characteristic tannin structure that we have seen in wines of this vintage. These are round and supple, offering lovely support to the fruit. As this vineyard continues to mature we have more flexibility with regard to oaking, and have been looking at using slightly more new wood, while keeping with the style that Fairview Merlot is known for. - Anthony de Jager

variety : Merlot | 100% Merlot

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Coastal

analysis : alc : 14.29 % vol rs : 3.1 g/l pH : 3.74 ta : 5.8 g/l

type : Red **style** : Dry **body** : Medium **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, 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: Harvest date: Second week of March 2007

One portion was harvested at 24.2° balling. The second portion was harvested at 26.2° balling.

in the cellar : The first portion of grapes were hand sorted over a sorting table and fermented in open ended 500 litre French oak barrels. The second portion was cold soaked for 48 hours and fermented in stainless steel tanks. This portion was allowed 2 weeks of post fermentation maceration. After fermentation, all the fruit was basket pressed and sent to French oak barrels for malolactic fermentation and further ageing. 20% new wood was used. The wine spent 14 months in barrel before being bottled.

