

Fairview Rosé 2009

Colour: Deep, vibrant colour.

Aroma: Aromas of strawberries and red fruits.

Palate: The palate shows zesty ripe fruit, with a clean, crisp dry finish.

Winemaker's Notes:

Although Rosé is often seen as being fun and easy drinking, it can be one of the more rewarding wines to make. It is a labour intensive wine when made in the traditional saignée method, with the various components and the final blending requiring a lot of individual attention. This is a fantastic food wine in that it is versatile when it comes to pairing.

variety : Shiraz | 50% Shiraz, 25% Mourvèdre, 15% Gamay Noir, 10% Grenache Noir

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Coastal

analysis : **alc** : 13.78 % vol **rs** : 3.5 g/l **pH** : 3.32 **ta** : 5.9 g/l

type : Rose **style** : Dry **body** : Light **taste** : Fruity

pack : Bottle **closure** : Screwcap

ageing : The wine is super now. Enjoy over the next year or two.

in the vineyard : The grapes were harvested from our vineyards on the Fairview farm in Paarl as well as vineyards in the swartland region. Most of the fruit is from trellised vineyards on Fairview with supplementary drip irrigation, planted on decomposed granite soils. The Swartland fruit is from unirrigated bush vines on deep oakleaf and koffiekop soils.

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 here. 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 cheese. To Life! - *Charles Back*

about the harvest: Harvest date: 2nd and 3rd week of February

The different varieties were harvested ripe.

in the cellar : After harvesting, the grapes were lightly crushed. The juice was drawn off the grapes (aside from the Gamay Noir) after 6 - 12 hours of skin contact depending on the variety and colour extracted. Approximately 50 - 100 litres of juice per ton was drawn off and fermented separately. Gamay grapes were whole bunch pressed. All the juice was settled and cold fermented at 14° C.

