

Fairview Pinotage 2008

Deep inky colour, with bold aromas of mocha and caramel. Aromas of deep and fleshy fruit, with ripe plums and blackberries. Medium to full bodied, with lovely richness and sweet fruit on the finish. Tannins give lovely structure and oaking is well handled so as not to dominate the fruit.

variety : Pinotage | 100% Pinotage

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Coastal

analysis : alc : 14.65 % vol rs : 3.5 g/l pH : 3.63 ta : 5.3 g/l

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

pack : Bottle **closure** : Cork

2006 Vintage

2007 Decanter World Wine Awards - Bronze

2004 Vintage

International Wine and Spirit Competition (IWSC) 2006 - Bronze

Concours Mondial de Bruxelles 2006 - Gold Medal

2003 Vintage

88 points Wine Spectator

2001 Vintage

3 stars John Platter Guide.

Silver at the International Wine Challenge 2002

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

in the vineyard : Pinotage was primarily harvested from bush vines in Malmesbury and Agter-Paarl, some of which are over 25 years old. These older vineyards are dry farmed and the vines grow on deep soils. This is supplemented by fruit from an irrigated, younger, trellised vineyard at Fairview.

Winemaker's Comments

We had good rain through the growing season and then there was also rain during the harvest. However, because Pinotage is an 'earlier' ripening variety this harvest rain did not have too much of an impact, with most of the grapes having been harvested before the rain came. Oaking treatment was slightly more restrained to allow the fruit-forward nature of the vintage to come to the fore. *Anthony de Jager*

about the harvest: Harvest date: First and second week of February 2008

The grapes were picked over a number of days at sugar levels between 25 and 26°B.

in the cellar : The bunches were destalked, and lightly pumped through the crusher with the rollers full open. After yeast and malolactic fermentation was completed in stainless tanks, the wine spent ten months in used French and American oak barrels, before blending and bottling.

