

Fairview Rosé 2010

Bright berry flavours complemented by lingering ripe red fruit on the palate.

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 % vol rs : 3.6 g/l pH : 3.4 ta : 5.9 g/l

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

pack : Bottle **closure :** Screwcap

in the vineyard : The grapes were harvested from various vineyards in the Western Cape region, each having their own terroir and specifically matched to the different grape varieties.

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

The different varietals 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 varietal 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.

