

Fairview Stellenbosch Merlot 2008

Good varietal character showing plum and mulberries on the nose with hints of cedar. Mouthfeel is well rounded, with the fruit coming to the fore.

variety : Merlot | 100% Merlot

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Coastal

analysis: alc : 14 % vol rs : 2.3 g/l pH : 3.51 ta : 5.7 g/l

type : Red **style :** Dry **body :** Medium **wooded**

pack : Bottle **closure :** Cork

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. The vineyard yields approximately six tons per hectare.

about the harvest: Harvest date: 7th of March 2008

The grapes were hand-picked at 25.1° B.

in the cellar : The grapes were hand-picked, destalked and lightly crushed in stainless steel tanks. Yeast BM45 was used and the wine fermented until dry. After fermentation the wine was racked to barrels for malolactic fermentation which lasted two months and after racking spent a further 10 months in French oak barrels. 10% new wood was used, with the remainder being 2nd and 3rd fill barrels.

