

Fairview Cabernet Sauvignon 2009

Deep fleshy fruit aromas that follow through on the palate. Good varietal character, in a fruit-laden style. Supple, with gentle oak character.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Fairview Wines
winemaker : Anthony de Jager
wine of origin : Stellenbosch & Darling
analysis : alc : 14.29 % vol rs : 2.2 g/l pH : 3.63 ta : 5.7 g/l
type : Red **style :** Dry **taste :** Fruity **wooded**
pack : Bottle **closure :** Cork

ageing : Will drink well within 5 years of vintage.

in the vineyard : Harvested from two vineyard sites. The first is at our Houmoed vineyards in Stellenbosch, which grow on koffiekliip soils. This is a trellised vineyard, using the 3 wire extended Perold system. The vineyard received supplementary drip irrigation in late January and early February. The crop was thinned down to only one bunch per shoot (we usually have two per shoot). This resulted in much lower yields. The grapes selected for this wine is from a 14 year old block on the Houmoed farm.

The second site is in Darling, some 5km from the Atlantic Ocean. This vineyard is also trellised and grows on unirrigated oakleaf soils. The vineyard was planted in 2001.

Winemaker's Comments

"As a departure from our wine of the past two years, we have included grapes from our Darling farm in the blend. This is the first wine that we have made from these vineyards, after purchasing the farm in 2007. The Darling fruit shows intense flavours and supple tannins and we felt that it would be a definite positive for the blend. Therefore the wine is no longer Wine of Origin Stellenbosch, but Coastal, as it now includes grapes from two viticultural regions." Anthony de Jager

about the harvest: Harvest Dates: 17th March (Stellenbosch) and 26th March 2009 (Darling)

The Stellenbosch grapes were handpicked at 25.7° Balling.

in the cellar : The grapes were destalked and crushed. Half of the grapes were fermented in 500 litre open ended French oak barrels, with manual punch downs three times per day. The remaining grapes were cold soaked and tank fermented. Bordeaux yeasts were used. The Darling grapes were harvested at 25.5° Balling, destalked and crushed into stainless steel tanks. The mash was cold soaked for 24 hours before being inoculated with yeast BM4x4. After fermentation all the wine was sent to barrels for malolactic fermentation. The two Stellenbosch components and the Darling component were all kept separate and matured for 16 months in French oak. 25% new wood was used. The components were then blended and bottled.

