wine.co.za
easiest way to buy wine

Fairview Mourvèdre 2008

Bright red in the glass. Nose hints at plum, aniseed and oak-derived vanilla. Well-integrated and delicate yet concentrated. Ripe tannins and intense fruit support the medium body.



variety : Mourvedre | 100% Mourvèdre
winery : Fairview Wines
winemaker : Anthony de Jager
wine of origin : Coastal
analysis : **alc :** 15 % vol **rs :** 2.7 g/l **pH :** 3.56 **ta :** 5.4 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **closure :** Cork

in the vineyard : **Background**
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 cheeses. To Life!
Charles Back

In The Vineyard
Grapes were mainly sourced from our Houmoed vineyard in Stellenbosch. This is a trellised, irrigated vineyard and was planted in 2003 on primarily gravelly soils.

Winemaker's Comments
The 2008 vintage offered a cool, long ripening season. The Houmoed vineyard produced excellent fruit with marked complexity and thus the decision to use this as the predominant component in the wine.
Anthony de Jager

about the harvest: Harvest Date: Mid March 2008
The fruit was hand harvested at an average of 25° Balling

in the cellar : The fruit was then destalked and lightly crushed. The juice was fermented in stainless steel tanks, with three aerated pump-overs daily. Rhône yeasts were used. Once fermented, the wine was pressed off and malolactic fermentation took place in stainless steel tanks. Following this the wine was racked and sent to older French oak barrels for 12 months prior to bottling.