

Fairview Sangiovese 2008

Lively, soft ruby colour. Fresh cherry aromas with hints of clove spices. Mouthfeel is silky with fruit following through well and soft tannins. Lovely clean, juicy finish.

variety : Sangiovese | 100% Sangiovese

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Coastal

analysis : alc : 14 % vol rs : 2.6 g/l pH : 3.52 ta : 5.5 g/l

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

pack : Bottle **closure :** Cork

in the vineyard : Grapes were sourced from our Darling farm. The vines are on a trellis system that is very low to the ground. This creates a vine similar to a bushvine, but with the benefit of improved air circulation around the vine. This helps to keep the grapes cool and healthy. The vines grow on koffiekliip soils and the vineyard is not irrigated.

about the harvest: Harvest Date: 19 February 2008

The grapes were hand-picked in the early morning, ensuring that the fruit arrives at the cellar at a cool temperature. Fruit was harvested at 25.2° Balling.

in the cellar : By not crushing the grapes, the berries were kept as intact as possible, encouraging fresher fruit flavours. After the ten day primary fermentation the wine was racked off and pressed, before being returned to tank for malolactic fermentation. The wine was sent to older french oak barrels for 12 months. Older barrels were used to compliment rather than overpower the fruit.