

## Fairview Gamay Noir 2000

The fruit is grown on the flat plain at the foot of Paarl Mountain. Gamay yields are kept to approximately 8 tons/ha. The vineyard is mature and produces balanced fruit.

Gamay was harvested ripe and vinified as a nouveau wine. Carbonic maceration is used to produce wine with intense fruit both on the nose and palate. Gamay Noir is the grape which is traditionally used for the production of Nouveau Beaujolais, the standard after which this style of wine making is modeled. We are fortunate in Paarl to achieve ripeness on a yearly basis which make the French Beaujolais declare a wonderful vintage!

**variety :** Gamay Noir | Gamay Noir

**winery :** Fairview Wines

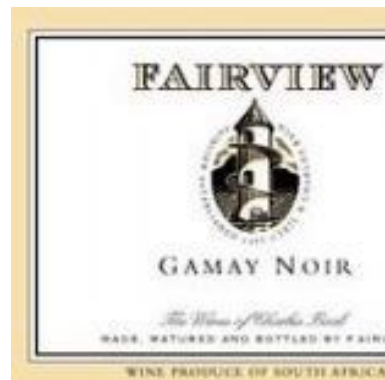
**winemaker :** Anthony de Jager

**wine of origin :** Coastal

**analysis :** alc : 13.0 % vol    rs : 1.6 g/l    pH : 3.37    ta : 5.9 g/l

**type :** Red

**pack :** Bottle



**ageing :** The wine should be drunk within the next 12 to 18 months.

**in the cellar :** Bright fire engine red would best describe this Gamay Noir. With juicy summer fruit and mint bouquet which carries through to the palate. This wine is delicious served chilled with braaied fish or chicken, especially if citrus such as orange or lemon is used for the marinade or sauce.