

## Fairview Cabernet Sauvignon 1998

Cabernet Sauvignon is grown on various soils from decomposed granite to sand on a clay base. All Cabernet vines at Fairview are trellised, and a programme of supplementary irrigation ensures that vines produce the optimum quality of fruit whilst yields were kept down to about 7.5 tons/ha. Grapes were harvested ripe at about 24 degrees balling and destalked but not crushed, before being fermented. Grapes were pressed before fermentation was complete and immediately transferred to 2nd and 3rd fill barrels. The wine received a number of rackings before being bottled. The wine has spent 15 months in barrel.

**variety** : Cabernet Sauvignon | Cabernet Sauvignon

**winery** : Fairview Wines

**winemaker** : Anthony de Jager

**wine of origin** : Coastal

**analysis** : **alc** : 13.76 % vol **rs** : 2.9 g/l **pH** : 3.75 **ta** : 6.1 g/l

**type** : Red

**pack** : Bottle

**ageing** : The wine is drinking well now, but will reach optimum maturity between 2003 and 2007.

**in the cellar** : Deep garnet red in colour with a bouquet of ripe cassis and plums, cigar box and mint. The palate is full of cassis flavours with a classic structure and a firm finish.

