

Fairview Sangiovese 2009

Sour cherries and herbaceous notes on the nose accompanied by savoury tomato aromas. These flavours continue onto the palate, balanced by refreshing acidity and dusty tannins. Light bodied yet complex.

variety : Sangiovese | 100% Sangiovese

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Darling

analysis : alc : 14.0 % vol rs : 2.5 g/l pH : 3.71 ta : 5.5 g/l

type : Red **style :** Dry **body :** Light **taste :** Herbaceous **wooded**

pack : Bottle **closure :** Cork

in the vineyard : Grapes are 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 koffielkip soils and the vineyard is not irrigated.

Winemaker's Comments

"The cooler vines at Darling are well suited to Sangiovese. The wines from this area are lighter in style and provide a good contrast to the wines from our warmer vineyards at Paarl and in the Swartland. Although a lighter style, the wine shows good complexity, with silky tannins and a clean acidity, making it an excellent food partner." Anthony de Jager

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 25.3° Balling.

in the cellar : The bunches were destalked and sent to stainless steel tanks for fermentation. 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.

