

Fairview Pinotage 2010

Dark purple in the glass. Smoky notes with intense dark berry aromas, framed by oak spice. Fleshy dark fruit continue on the palate with firm tannins and lingering flavours of spice and dark coffee. Medium bodied with well balanced fruit acidity.

variety : Pinotage | 100% Pinotage

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Agter-Paarl

analysis : alc : 14.0 % vol rs : 3.4 g/l pH : 3.58 ta : 5.4 g/l

type : Red **style** : Dry **body** : Medium **taste** : Fruity **wooded**

pack : Bottle **closure** : Screwcap

ageing : The wine will continue to improve over the next few years.

in the vineyard : Pinotage is an important part of the Fairview range of wines, with vineyards planted on various soil types in a number of regions. The wine is gently oaked and emphasizes the ripe fruit flavours of the variety.

Pinotage was harvested from older bush vines in the Agter-Paarl and from trellised vineyards on the Fairview farm in Paarl. The bushvine vineyards are dry farmed and the vines grow on deep, Malmesbury Shale soils, whilst the trellised vines are drip irrigated.

Winemaker's Comments

"The good winter and mild summer made for perfect vintage conditions in 2010. Luckily we were able to pick the Pinotage before the extended heat wave and harvested under reasonably mild conditions. An extra week on the vine, gave the wine riper tannins and excellent structure." Anthony de Jager

about the harvest: Harvest Dates: Second and third week of February 2010

The grapes were picked over a number of days at average sugar levels of 25.5° Balling.

in the cellar : The bunches were destalked and lightly crushed before fermentation in stainless steel tanks. After malolactic fermentation was completed, the wine spent ten months in used French and American oak barrels, before blending and bottling.

