

## Fairview Mourvèdre 2011

Smokey nose with shy aromas of dark cheery and raspberry. The wine has a medium palate showing savoury flavours and hints of coriander seed. The oak and acidity are well integrated, with a delicate red fruit finish.

Enjoy with beef fillet, lamb or a beautiful steak.

**variety :** Mourvedre | 100% Mourvedre

**winery :** Fairview Wines

**winemaker :** Anthony de Jager

**wine of origin :** Western Cape

**analysis :** alc : 14.0 % vol rs : 3.3 g/l pH : 3.54 ta : 5.3 g/l

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

**pack :** Bottle **size :** 750ml **closure :** Cork

**in the vineyard :** Grapes were sourced from the Fairview farm on decomposed granite soils and from trellised vineyards in Stellenbosch.

**about the harvest:** Harvest Date: 16 March 2011

The fruit was hand harvested at an average of 25° Balling.

**in the cellar :** The fruit was then destalked and lightly crushed. The juice was fermented in stainless steel tanks, with three aerated pump-overs daily. Rhône yeasts were used for fermentation. Once fermented, the wine was pressed off and malolactic fermentation took place in barrel. Maturation continued in 3rd and 4th fill French oak barrels for 12 months prior to bottling.

