

## Fairview Primo Pinotage 2010

Deep red colour with purple touches. Intense cherry and perfumed violet on the nose, with underlying notes of smoky oak and sweet spice. Ripe plum and spice on the palate with a firm structure worthy of time in the bottle.

**variety :** Pinotage | 100% Pinotage

**winery :** Fairview Wines

**winemaker :** Anthony de Jager

**wine of origin :** Coastal

**analysis :** alc : 14.4 % vol    rs : 2.4 g/l    pH : 3.58    ta : 5.7 g/l

**type :** Red    **style :** Dry    **wooded**

**pack :** Bottle    **closure :** Cork

### 2010 Vintage

International Wine Challenge 2012 - Silver Medal  
Decanter World Wine Awards 2012 - Bronze Medal  
Concours Mondial de Bruxelles 2012 - Gold Medal

### 2009 Vintage

2011 ABSA Top 10 Pinotage

### 2007 Vintage

2008 ABSA Top 10 Pinotage

**in the vineyard :** As Pinotage is South Africa's very own grape, I have spent a large part of my life in pursuit of locations that express the uniqueness and show-stopping ability of this varietal. During my travels, I have found many beautiful and unusual vineyard settings. Primo Pinotage is our selection of the finest wine of the vintage, selected from sites that allow the varietal to find its true expression.

*To Life! Charles Back.*

### In The Vineyard

Primo Pinotage harvested from a property in Agter Paarl. The vines grow under dry-land conditions in duplex (Glenrosa/Klapmuts type) soils - light textured topsoil with a well drained, high water retention capacity subsoil. The vines are grafted onto rootstock R99. Vines are trellised, and subjected to careful canopy management and crop control. In 2010 we reduced the crop to one bunch per shoot in a prime section of the vineyard. This assists to achieve concentration of flavour and texture in the wine.

**about the harvest:** Grapes were hand harvested at 25.5° balling.

**Harvest Date:** 5 February 2010

**in the cellar :** The bunches were destalked but not crushed, and were fermented using L2226 yeasts in open top 500 litre barrels. Once primary fermentation was completed, the wine was immediately pressed off and transferred to American oak barrels. 50% of the barrels were new. Once malolactic fermentation was completed the wine was racked, sulphured and returned to a combination of French and American oak barrels for maturation (16 months).

