

Fairview Primo Pinotage 2011

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 : Paarl

analysis : alc : 14.0 % vol rs : 2.6 g/l pH : 3.59 ta : 5.4 g/l

type : Red **style :** Dry **body :** Full **wooded**

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

2011 Vintage

Decanter World Wine Awards 2013 - Commended

2010 Vintage

Top 100 SA Wine Challenge 2013

John Platter 4½ Stars

5 Hearts - Neil Pendock Winelands Guide 2013

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 :

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 2011 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: Harvest Date: 3 February 2011

The grapes were hand harvested at 25.5° balling. The bunches were hand picked, destalked and handsorted to remove raisins and green stems.

in the cellar : Fermented took place using L2226 yeast in open-top 500 litre barrels.

Once primary fermentation was completed, the wine was basket pressed and transferred to French and American oak barrels for malolactic fermentation. 40% 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 (20 months).

