

Fairview Cabernet Sauvignon 2010

Winemaker's comments: Although already showing well in the glass, this wine will mature well with time, to reveal layered complexity and longevity. Anthony de Jager

Tasting Notes: Bright ruby in the glass. A complex nose of blackcurrant leaf and mint, accompanied by squashed ripe black cherries. Palate is full displaying smoked dark fruits with hints of leather. Rounded by grippy tannins.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin :

analysis : **alc** : 14.5 % vol **rs** : 2.2 g/l **pH** : 3.65 **ta** : 5.9 g/l

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

pack : Bottle **size** : 0 **closure** : Cork

ageing : Will drink well within 5 years of vintage.br /

in the vineyard : Established in 1693, Fairview cellar is nestled on the south western slopes of Paarl Mountain, just 40 minutes from Cape Town. I am the third generation of my family to make wine here. Our pursuit of excellence and originality has led to the discovery of many unique vineyard sites and we have introduced new grape varieties to the ancient coastal soils of the Cape. It was a privilege to produce this wine for you.

Charles Back

In the Vineyard

The majority of the grapes came from our vineyard in Stellenbosch (trellised vineyard, using the 3 wire extended Perold system. The vineyard received supplementary drip irrigation in late January and early February. The crop was thinned down to only one bunch per shoot (we usually have two per shoot). This resulted in much lower yields) which was blended with a small portion Cabernet Sauvignon from our vineyard in Darling.

about the harvest: Harvest Dates: Mid March 2010

The Stellenbosch grapes were handpicked at 25° balling.

in the cellar : After harvesting, grapes were destalked and crushed. The grapes were cold soaked and fermented in stainless steel tanks. After alcoholic fermentation the wine was sent to barrels for malolactic fermentation.

The wine matured in a combination of French (65%) and American (35%) oak barrels for 15 months, with 27% new wood used.

