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Fairview Extrano 2010

Light ruby red in colour with blackberries on the nose, followed by notes of spiciness. The palate is medium to full bodied with flavours of red fruit, it has a well-integrated tannin structure with a long elegant finish.

Enjoy with Tapas, a strong cheese like Manchego, anchovies on toast, chorizo andmixed olives.

variety : Tempranillo | 62% Tempranillo, 22% Grenache Noir, 16% Carignan
winery : Fairview Wines
winemaker : Anthony de Jager
wine of origin : Western Cape
analysis : **alc :** 14.5 % vol **rs :** 2.9 g/l **pH :** 3.67 **ta :** 5.7 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork



in the vineyard : The Tempranillo and Grenache Noir are from the Fairview farms and the exceptional Carignan from a farm in the Perdeberg.

Grenache Noir is a bush vine with its naturally upright shoots trained with a stokby-paaltjie technique to lift the grapes.

about the harvest: The 2010 vintage was the first harvest from the vineyards. The grapes were handpicked.

in the cellar : The wine was fermented in stainless steel tanks. The Tempranillo needed to be handled carefully in the cellar to ensure that not too much tannin was extracted (gentle pressing was used). The wine was oaked in older French and American barrels for 16 months.

2010 is the first year we have made red wine from this Tempranillo block. Grapes were handpicked, hand sorted and fermented in 500litre barrels (open top fermenters). This wine was hand punched daily and basket pressed at the end of alcoholic fermentation.