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Fairview Mourvèdre 2009

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.



variety : Mourvedre | 100% Mourvèdre
winery : Fairview Wines
winemaker : Anthony de Jager
wine of origin :
analysis : **alc :** 14.5 % vol **rs :** 4.0 g/l **pH :** 3.59 **ta :** 5.9 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **size :** 0 **closure :** Cork

in the vineyard : This variety is well suited to the Paarl and Swartland terroir and has been passionately pursued by Charles Back as he firmly believes in its potential. Our Mourvèdre is an elegant, medium bodied wine and shows a lovely balance of pepper spice and ripe fruit.

Grapes were sourced from the Fairview farm on decomposed granite soils and from unirrigated bushvines in the Agter-Paarl.

Winemaker's Comments
"The near perfect condition of the 2009 and the lengthy ripening period yielded excellent fruit. We continue our regime of careful oaking in older barrels, to ensure the fruit of the wine is not over-powered." Anthony de Jager

about the harvest: Harvest Date: Second week of March 2009
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. Once fermented, the wine was pressed off and malolactic fermentation took place in stainless steel tanks. Following this the wine was racked and sent to older French oak barrels for 14 months prior to bottling.