

## Fairview Pinotage 2012

Dark purple in the glass. Smoky notes with intense dark fruit aromas, framed by oak spice. Fleshy dark fruit continue on the palate with firm tannins and lingering flavours of spice and dark coffee. Full-bodied with well balanced fruit acidity and integrated tannins.

Enjoy with beef fillet, lamb or a beautiful steak.

**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 : 3.47    ta : 5.5 g/l

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

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

2012 ABSA Top 10 Pinotage - Top 20 Finalist

**ageing :** The wine will continue to improve over the next few years.

Established in 1693, Fairview cellar with its spectacular view of Table Mountain lies on the south western slopes of Paarl at the Cape of Good Hope. Fairview was purchased by my grandfather in 1937 and I am the third generation of my family to make wine here. We have vineyards in the leading coastal grape producing areas, where geographic and climatic diversity allows us to craft a range of truly distinctive wines, complemented by Fairview's range of award winning artisanal cheeses. To Life!

**in the vineyard :** Pinotage was harvested from older bush vines in the Agter- Paarl and from trellised vineyards on the Fairview farm in Paarl. The bushvine vineyards are dry farmed and the vines grow on deep, Malmesbury Shale soils, whilst the trellised vines are drip irrigated.

**about the harvest:** The grapes were picked over a number of days at average sugar levels of 25.5°B.

**in the cellar :** The bunches were destalked and lightly crushed before fermentation in stainless steel tanks. After malolactic fermentation was completed, the wine spent ten months in used French and American oak barrels, before blending and bottling.

