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Fairhills The Apprentice 2014

Deep ruby colour with purple notes. Pungent spice and fruit on nose coupled with subtle toasty vanilla oak. This is complimented by rich blackcurrant and raspberry aromas. Medium bodied on palate with soft tannin and fruit from nose that follows through on aftertaste.

Suitable for Vegans and Vegetarians | Serve with roast meat dishes or cheese platters.



variety : Shiraz | 85% Shiraz, 10% Mourvedre, 5% Grenache
winery : Origin Wine
winemaker : Hermias Hugo
wine of origin : Stellenbosch
analysis :
type : Red
pack : Bottle **size :** 750ml **closure :** Cork,Screwcap

in the vineyard : Climate: Coastal
Area planted: 36 ha 3 wire trellised vines
Soil: Hutton and Clay

about the harvest: Harvested early morning during the second week of March. Grapes were handpicked into small baskets. In 2011 the yield was 8-12 ton/ha

in the cellar : Winemaker: Hermias Hugo
Gentle destalking and crushing
Large stainless steel tanks
3 days pre-fermentation maceration at 10C with pump-overs .
Malolactic fermentation completed
45% of wine barrel matured in American oak before blending
Filtration and Cold stabilisation