

## 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

