

Fairview Mourvèdre 2013

Deep red colour in glass, with vanilla, raspberry and dark cherry on the nose. The wine has medium palate showing savoury flavours with well integrated oak and delicate red fruit finish.

Enjoy with beef short ribs, pork shoulder, barbeque, lamb or pork sausage and veal.

variety: Mourvedre | 100% Mourvedre

winery: Fairview Wines

winemaker: Anthony de Jager

wine of origin: Coastal Region

analysis: alc : 14.0 % vol rs : 2.9 g/l pH : 3.53 ta : 5.6 g/l

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

pack: Bottle **size:** 750ml **closure:** Cork

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: Mourvedre enjoys warm weather and the smell of the ocean, hence grapes were sourced from two sites - from our vineyards in Paarl on decomposed granite soils and from our vineyards in Stellenbosch on sand and clay soil. Summer canopy management practices include topping, partial leaf removal and shoot positioning to ensure sunlight penetration into the canopy.

about the harvest: Harvest Date: Paarl: 15 March 2013 and Stellenbosch: 4 April 2013

The fruit was harvested at 25,5 degrees balling

in the cellar: The fruit was

destalked and lightly crushed. The juice was fermented in stainless steel tanks, with three of four aerated pump-overs daily. After fermentation, the wine was racked into barrels (10% new French oak and the remaining in 2nd and 3rd fill French oak)



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