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Fairview Barbera 2014

Dark red colour , with redcurrant and cinnamon spice nose. Soft tannin with red berry, vanilla and a fresh acidity.

Winemaker's Comments
Barbera is a lovely grape variety to work with, as it boasts high natural acidity, lovely fruit character and intense colour. Anthony de Jager

Pasta with meat and cooked tomato sauces such as Bolognese are the typical pairing. This wine will also work well with Karoo lamb chops or a good Veal cut.

variety : Barbera | 100% Barbera
winery : Fairview Wines
winemaker : Anthony de Jager
wine of origin : Coastal Region
analysis : **alc :** 14.0 % vol **rs :** 3.0 g/l **pH :** 3.58 **ta :** 5.2 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Cork

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

in the vineyard : The grapes for this wine are from the Fairview farm in Paarl. The Barbera, planted in 2001, is on one of the highest vineyard sites on the farm - near the original manor house at 250m above sea level. The soil is decomposed granite and the vineyards are trellised with supplementary drip irrigation.

about the harvest: The grapes were hand-picked at 24.5 degrees balling.
Harvest Dates: 7 march 2014

in the cellar : The grapes were destemmed and gently crushed into a stainless steel tank. Pump overs were done 3 - 4 times per day during fermentation . The wine was aged in 80% French and 20% American oak barrels for 8 months before being racked, blended and bottled.