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Fairview Extraño 2012

Ruby red in colour with dark fruit, blackberries, liquorice and cinnamon on the nose. The palate is medium bodied, with red fruit and savoury tomato skin characters, typical to Tempranillo. A well-integrated wine with firm tannin structure and a long elegant finish.

Enjoy with tapas, chorizo and spicy stews.



variety : Tempranillo | 70% Tempranillo, 15% Grenache Noir, 15% Carignan
winery : Fairview Wines
winemaker : Anthony de Jager
wine of origin : Coastal Region
analysis : **alc :** 14.0 % vol **rs :** 3.1 g/l **pH :** 3.57 **ta :** 5.3 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

There is a Stranger ("Extraño") in our vineyards, named Tempranillo. Originally domiciled in Spain where he is revered as a noble grape, he's now taken root at Fairview where he produces grapes of exceptional quality. His wine brims with strawberry, plum and cherry flavours, backed by an earthy minerality. He has teamed up with his old friends Grenache and Carignan, who add spice, fruit and freshness, to help temper his assertive personality. Extraño, with its pleasing re fruited palate and lingering savoury finish, is one of the most food friendly wines. Take inspiration from the Mediterranean and consider pairing with tapas or variety of grilled or roasted dishes. To Life!

in the vineyard : The Tempranillo and some of the Grenache Noir grapes are from the Fairview farm in Paarl, with the balance of the latter hailing from the cooler region of Darling. The Carignan is from old bushvines in the Swartland. The Grenache Noir from the block at Fairview is a bush vine, with its naturally upright shoots trained through a stok-by-paaltjie technique (in order to lift the grapes).

about the harvest: The 2011 Grenache Noir was harvested on 2 February and 3 March, the Tempranillo on 16 February and the Carignan on 15 March 2011.

in the cellar : The grapes are handled very carefully, with no excessive pump-overs and gentle pressing to ensure minimum tannin extraction. The wines are fermented separately in stainless steel tanks before being oaked in older French and American barrels for 16 months.