

## Fairview Primo Pinotage 2013

Deep red colour in the glass. Complex aromas of violets, liquorice and aniseed. The palate is full bodied, smooth and elegant with flavours of red fruits and lingering hints of oak spice.

**variety** : Pinotage | 100% Pinotage

**winery** : Fairview Wines

**winemaker** : Anthony de Jager

**wine of origin** : Paarl

**analysis** : **alc** : 14.00 % vol **rs** : 3.4 g/l **pH** : 3.56 **ta** : 5.6 g/l

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

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

As Pinotage is South Africa's very own grape, I have spent a large part of my life in pursuit of locations that express the uniqueness and show-stopping ability of this varietal. During my travels, I have found many beautiful and unusual vineyard settings. Primo Pinotage is our selection of the finest wine of the vintage, selected from sites that allow the varietal to find its true expression. To Life!

**in the vineyard** : Our Primo Pinotage was harvested from a property in Agter Paarl. The vines grow under dry-land conditions in duplex (Glenrosa / Klapmuts type) soils; light textured topsoil with a well drained, high water retention capacity subsoil. The vines are grafted onto rootstock R99. Vines are trellised and subjected to careful canopy management and crop control. In 2012 we reduced the crop to one or two bunch per shoot, depending on the vigor of the particular vine. This results in a balanced crop to achieve concentration of flavour and texture in the wine.

**about the harvest**: Harvest Date: 28 February 2012

The grapes were hand harvested at 25.8° balling. The bunches were hand picked, destalked and handsorted to remove raisins and green stems.

**in the cellar** : Fermentation took place using L2226 yeast in Open-Top French oak fermenters (Foudre); with manual punch down (Pigage), done twice per day. Once primary fermentation was completed, the wine was basket pressed and transferred to French and American oak barrels for malolactic fermentation, with 40% of the barrels being new oak. Once malolactic fermentation was completed the wine was racked off and returned to a combination of 80% French oak barrels and 20% percentage of American oak barrels for further maturation. In total the wine spent 16 months in oak barrels.

