

## Fairview Pinotage 2015

Colour: Bright ruby red Aromas: Raspberries and plum aromas with a hint of spice Flavour: Dark fruit and clove spice Food pairing ideas: Enjoy with beef fillet or spicy Cape Malay curries.

Enjoy with beef fillet, lamb or dishes such as Bobotie, sweet and spice Cape Malay curries and braai red meat will complemented by this wine.

**variety :** Pinotage | 100% Pinotage

**winery :** Fairview Wines

**winemaker :** Anthony de Jager

**wine of origin :** Paarl

**analysis :** alc : 14.0% % vol    rs : 2.8 g/l    pH : 3.59    ta : 5.2 g/l

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

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

**ageing :** The wine will continue to improve over the next few years.

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 :** Pinotage was harvested from older bush vines in the Agter- Paarl and from trellised vineyards on the Fairview farm in Paarl. The bushvine vineyards are dry farmed and the vines grow on deep, Malmesbury Shale soils, whilst the trellised vines are drip irrigated.

**about the harvest:** Harvest Dates: 18 - 22 February 2013

The grapes were picked over a number of days at average sugar levels of 25.8°B.

**in the cellar :** The bunches were destalked and lightly crushed before fermentation in stainless steel tanks. After malolactic fermentation was completed, the wine spent ten months in used French and American oak barrels, before blending and bottling.

