

## Fairview Stellenbosch Merlot 2014

Colour: Ruby red Aromas: Redcurrant, cinnamon spice and vanilla pod Flavour: Berry fruit Food pairing ideas: Enjoy with beef fillet, lamb

**variety** : Merlot | 100% Merlot

**winery** : Fairview Wines

**winemaker** : Anthony de Jager

**wine of origin** : Stellenbosch

**analysis** : **alc** : 14.0% % vol **rs** : 3.1 g/l **pH** : 3.59 **ta** : 5.8 g/l

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

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

**ageing** : Enjoy with beef fillet, lamb

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** : This Merlot is from our farm, Houmoed, in Southern hills of Stellenbosch, some 8km from the False Bay coast. This vineyard is predominantly on gravel soils (koffieklip). The vines were planted in 2000 and are trellised on the extended Perold system.

**about the harvest**: The grapes were harvested at 25 degrees balling, Harvest Dates: 12 - 14 March 2013

**in the cellar** : The grapes were destalked and gently crushed into stainless steel tanks. Pump-overs were done up to three times a day. After fermentation the wine was racked into barrels for malolactic fermentation. The wine was matured for 14 months in French oak barrels of which 15% was new oak. A portion of the wine was hand sorted, fermented in an open top wooden vat and basket pressed. This handcrafted portion of Merlot adds depth and complexity to the final blend

