

## Fairview Primo Pinotage 2000

The wine is ripe, with soft tannin and loads of intense fruit flavour. Dark inky red, fully grippy palate. Fleshy fruit, spicy black fruit, chocolate and vanilla. This wine is fantastic with South African dishes such as tomato bredie, pork and apricot sosaties, mild curries, lamb chops, pap & wors with tomato and onion gravy, and of course with a selection of Fairview South African speciality cheeses.

**variety :** Pinotage | Pinotage

**winery :** Fairview Wines

**winemaker :** Anthony de Jager

**wine of origin :** Coastal

**analysis :** alc : 14.77 % vol   rs : 2.4 g/l   pH : 3.5   ta : 5.3 g/l

**type :** Red

**pack :** Bottle

2000 - Gold at the International Wine Challenge (UK) 2001

2000 - Double Gold at the Michelangelo International Wine Competition 2001

**ageing :** This wine is made for cellaring for up to 5 years.

**in the vineyard :** The vines grow under dry land conditions in a duplex type soil. Light textured topsoil with a well drained, high water retention capacity subsoil.

(Glenrosa/Klapmuts type). The vines are grafted onto rootstock R99. Vines are trellised, and subjected to careful canopy management and crop control. This is vital to achieve the concentration of flavour and texture and standard throughout all our vineyards.

**about the harvest:** The Primo Pinotage, (Grower Jan Greef - Primo Farm, Agter Paarl) was harvested at 26<sup>th</sup> Belling. The fruit was in perfect condition with small, healthy intense black berries. Hand picked, with bunches being destalked, but not crushed.

**in the cellar :** After 5 days of cold soak at 8<sup>th</sup>°C, the tanks were warmed up and fermented with L2056 and L2226 yeasts. Once alcoholic fermentation was completed, the wine was immediately pressed off and transferred to 3rd fill American oak barrels. The malolactic fermentation lasted for 9 months, during which time the lees was occasionally stirred. Once malolactic fermentation was completed the wine was racked, sulphured and returned to barrels for a further 5 months (total 14 months in barrel). 14% of Shiraz was blended during the last racking. The wine is bottled and lightly filtered.