

## Fairview Rose Quartz 2016

Pale rose quartz colour in the glass. Displaying fresh quince, rose petal and pomegranate with hints of cherries on the nose and a crisp mineral finish.

Pairs well with sushi, salads, creamy pasta dishes, and lighter style fish.

**variety** : Grenache | 41% Grenache, 39% Carignan, 20% Cinsault

**winery** : Fairview Wines

**winemaker** : Anthony de Jager

**wine of origin** : Coastal Region

**analysis** : alc : 13.0 % vol    rs : 1.8 g/l    pH : 3.40    ta : 5.5 g/l

**type** : Rose    **style** : Dry    **body** : Full    **taste** : Mineral

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

**ageing** : Drink now

**in the vineyard** : This Rosé consists of 41% Grenache Noir, 39% Carignan and 20% Cinsault – varieties which were grown on three different sites. The Grenache component is an early picking from our terraced stok by paaltjie (vine on pole) single vineyard site, planted on the east facing slopes of Paarl Mountain at Fairview. The Carignan is from the oldest Carignan block in the country, planted in 1972 on Malmesbury shale soils, providing elegance and complexity to the final wine. This is the same Swartland vineyard site we use for our single vineyard Pegleg Carignan. The Cinsault is from our old bush vines on the upper slopes of the Fairview farm. These are all great sites which make fantastic stand-alone red wines. We've selected small parcels from these sites for this Rose.

**about the harvest**: All the grapes were handpicked and transferred to the cellar in crates where they were whole bunch pressed and the juice was allowed to settle overnight.

**in the cellar** : All the grapes were handpicked and transferred to the cellar in crates where they were whole bunch pressed and the juice was allowed to settle overnight. The juice was racked off the lees and 45% was fermented in older French oak barrels, while the remainder was cold fermented in stainless steel tanks. The barrels were stirred (battonage) monthly, maturing for 6 months on the lees before blending and bottling.

