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Fairview Mourvèdre 2015

Ruby red colour in the glass. Aromas of mulberry, black currant and savoury spice with hints of rosemary on the nose. The savoury palate is medium bodied with red currant and black pepper.

Enjoy with beef short ribs, pork shoulder, barbeque, lamb or pork sausage and veal.



variety : Mourvedre | 100% Mourvedre
winery : Fairview Wines
winemaker : Anthony de Jager
wine of origin : Coastal Region
analysis : **alc :** 14.5 % vol **rs :** 2.4 g/l **pH :** 3.61 **ta :** 4.8 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : 5 - 7 years

in the vineyard : Mourvedre enjoys warm weather and the influence of the ocean, hence grapes were sourced from two sites - from our vineyards in Paarl on decomposed granite soils and from our vineyards in Stellenbosch on sand and clay soil. Summer canopy management practices include topping, partial leaf removal and shoot positioning to ensure sunlight penetration into the canopy.

in the cellar : The fruit was harvested at 25,5 degrees balling, destalked and lightly crushed. The juice was fermented in stainless steel tanks, with three to four aerated pump-overs daily. After fermentation, the wine was racked into barrels (10% new French oak and the remaining in 2nd and 3rd fill French oak) for malolactic fermentation. After malolactic fermentation, the wine was racked and returned to barrels for a total of 10 months of maturation prior to blending the Paarl and Stellenbosch Mourvedre.