

Fairview Grenache (Old Piekenierskloof Bush Vines) 2015

Light, bright red in colour. Notes of redcurrant, cherries and hints of mocha on the nose. The palate is light to medium bodied with flavours of wild red berries, chocolate and a fresh elegant finish.

A wine for the most challenging dishes - pairs wonderfully with anything from seared tuna and osso buco to full-flavoured tomato-based pasta dishes and mushroom risotto.

variety : Grenache | 100% Grenache

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Piekenierskloof

analysis : alc : 14.0 % vol rs : 2.2 g/l pH : 3.41 ta : 5.4 g/l

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

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

ageing : 3 - 5 years

in the vineyard : The grapes were harvested from unirrigated, low yielding bush vines, planted in 1973 on Piekenierskloof Mountain. These high-lying vineyards produce some of the finest Grenache in the country. The soil on this farm ranges from table mountain sandstone to shale stone.

in the cellar : The grapes were handpicked and delivered to the cellar, where they were lightly crushed and cold soaked for 24 hours before fermentation. The fermentation took place in stainless steel tanks at 24°C, with regular pump-overs. The wine was gently pressed off the skins and transferred to old French oak barrels for malolactic fermentation, guaranteeing the integrity of its delicate fruit. The wine was aged for further 14 months in these barrels.

