

Fairview Tannat 2014

Deep, dark red in the glass with notes of blackberry, dates and chocolate on the nose. The palate has flavours of plums, vanilla and firm but focused tannins with a surprisingly fresh finish.

Grilled lamb cutlets or pork fillet mignon.

variety : Tannat | 100% Tannat

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Paarl

analysis : alc : 14.0 % vol rs : 2.7 g/l pH : 3.70 ta : 5.2 g/l

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

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

ageing : 5 - 7 years

in the vineyard : This trellised vineyard was planted on Koffieklip soils on a low slope of the Fairview farm in 2004. Tannat is a vigorous grower so careful attention is paid to summer canopy management practices to ensure the vine growth is in balance with the crop.

in the cellar : The Tannat grapes were destemmed, lightly crushed and fermented in stainless steel tanks. Gentle pump-overs were done three times a day. Just before the end of alcoholic fermentation, the wine was pressed off the skins to prevent too much tannin being extracted and to ensure the fruit flavours were preserved. The wine was transferred to 20% new French oak barrels and 80% 2nd and 3rd fill French oak barrels for malolactic fermentation and maturation, where it spent 12 months in barrel before bottling.

