

Fairview Cinsault 2016 (Old Paarl bushvines)

Deep bright red colour for a Cinsault. Aromas of raspberry, strawberry and black pepper notes on the nose. The palate brims with red fruit flavours, complemented by freshness and subtle oaking. This medium body wine has the potential to age for 3 – 5 years.

Works well with braised and roasted meat dishes like, lamb, duck, chicken and pork.

variety : Cinsaut | 100% Cinsault

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Paarl

analysis : alc : 14.0 % vol rs : 2.7 g/l pH : 3.56 ta : 5.7 g/l

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

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

ageing : 3 - 5 years

in the vineyard : This unirrigated bushvine is planted in deep oak leaf soils on the upper slopes of Paarl Mountain on our Fairview farm. The variety is perfectly suited to Paarl, and the old vineyards we use have been manicured for over thirty years to produce the most profound expression of this elegant wine.

in the cellar : The grapes were handpicked and delivered to the cellar, of which 20% were whole bunch fermented in foudres (open top French oak fermenters). Gentle pump-overs were done 3 times a day, after which the wine was drained and the skins were basket pressed. The wine was matured in 3rd and 4th fill oak barrels for 10 months before bottling.

