

Fairview Primo Pinotage 2014

Deep red colour in the glass. Complex aromas of black fruit, raspberry, cloves and vanilla. The palate is fresh with red fruit flavours and elegant tannins on the finish.

variety : Pinotage | 100% Pinotage

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Paarl

analysis : **alc** : 14.0 % vol **rs** : 2.3 g/l **pH** : 3.62 **ta** : 5.4 g/l

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

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

ageing : 5 - 7 years

in the vineyard : Our Primo Pinotage was harvested from a property in Agter Paarl. The vines grow under dryland conditions in duplex Glenrosa soils with well-drained, high water retention capacity subsoil. The vines are trellised and subjected to careful canopy management and crop control. We applied a heavy mulch of straw on the vine rows to encourage fine root growth and increase soil water holding capacity. The crop was reduced by one or two bunches per shoot, depending on the vigour of each vine. This resulted in a balanced crop to achieve concentration of flavour and texture in the wine.

in the cellar : The grapes were hand harvested at 25.5° brix. The bunches were hand-picked, destalked and hand-sorted to remove raisins and green stems. Fermentation took place in open-top French oak fermenters (foudre) with manual punch down (pigeage) done twice a day. Once alcoholic fermentation was completed, the wine was basket pressed and transferred to French and American oak barrels for malolactic fermentation, with 40% of the barrels being new oak. Once malolactic fermentation was completed, the wine was racked off and returned to a combination of 80% French oak barrels and 20% American oak barrels for further maturation. In total, the wine spent 18 months in oak barrels.

