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Fairview Extraño 2015

Beautifully scented, this wine has dark blackberries and cocoa on the nose. Its lovely concentration whisks together sour cherry and vanilla tones alongside elegant, linear and firm tannins. A robust, impressive red with good ageing potential.

Thanks to Tempranillo's savory character, this wine pairs well with all types of food. Our favorite? Stick close to Extrano's Spanish roots, and enjoy with cured meats, roasted vegetables and spicy tapas.



variety : Tempranillo | Tempranillo 75% Grenache Noir 17% Carignan 8%
winery : Fairview Wines
winemaker : Anthony de Jager
wine of origin : Coastal Region
analysis : **alc :** 14.0 % vol **rs :** 3.3 g/l g/l **pH :** 3.63 g/l **ta :** 5.3 g/l g/l
type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard : The Tempranillo and the Grenache noir grapes are from the Fairview farm in Paarl. The Carignan is from old bush vines in the Swartland. The Grenache noir from the block at Fairview is a bush vine, with its naturally upright shoots trained through a stok-by-paaltjie (vine on post) technique, which helps lift the grapes.

about the harvest: The grapes were handpicked and destemmed, after which the berries were sorted into open-top wooden tanks (foudres). Punch-downs took place daily and the grapes were basket-pressed after fermentation. The wine was matured in French and American oak barrels (of which 20% was in new barrels) for 24 months. Each component of the blend is kept separate until final blending prior to bottling.

in the cellar : The grapes are hand-picked, destemmed and the berries are sorted into open top wooden tanks (foudres). Punchdowns take place daily and the grapes were basket pressed after fermentation. The wine was matured in French and American oak barrels (of which 20% was in new barrels) for 24 months.