

## Fairview Primo Pinotage 2016

Deep dark red color in the glass. Complex aromas of blueberries, cinnamon and dark chocolate. A brooding palate that brims with plums, savory notes and dark berry flavors. Elegant tannins leading to a fresh finish that shows great ageing potential.

**variety :** Pinotage | 100% Pinotage

**winery :** Fairview Wines

**winemaker :** Anthony de Jager

**wine of origin :** Paarl

**analysis :** alc : 14.0 % vol   rs : 3.6 g/l   pH : 3.6   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 bushvine site located on the Fairview farm. The vines grow under dry-land conditions in a deep duplex soil (well drained sand and clay) with a laterite subsoil that offers high water retention capacity. The vineyards were planted in 1998 with 1.2m spacing between the vines. The vines are carefully suckered in summer (removing unnecessary shoots) and the crop was reduced to one or two bunches per shoot, depending on the vigor of each vine. This resulted in a balanced crop to achieve concentration of flavor and texture in the wine.

**about the harvest:** "The 2015 winter was the start of the current drought we are experiencing in the Western Cape. We had roughly 360mm of rainfall at Fairview vs our normal 722mm rainfall per annum. The grape growing season was characterised by warm and dry weather conditions, especially from the end of October and towards the end of January. These conditions resulted in smaller bunches and smaller berries with the ripening period accelerated by 2 weeks earlier for our Primo Pinotage. The resulted wine is deep in colour and supper concentrated".

**in the cellar :** The grapes were hand-harvested at 24.5° brix. Next, 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) and manual punch downs (pigeage) were done twice a day. Once alcoholic fermentation was completed, the wine was basket pressed and transferred to French oak barrels for malolactic fermentation, with 60% of the barrels being new oak. In total, the wine spent 20 months maturing in oak barrels.

