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Fairview Mourvèdre 2016

Ruby red colour in the glass. Savoury notes with floral aromas, black currant and hints of white pepper spice on the nose. Fresh medium bodied palate followed with red currant, black pepper and a well-balanced finish.

Enjoy with beef short ribs, pork shoulder, barbeque, lamb or pork sausage and veal.



variety : Mourvedre | 100% Mourvedre
winery : Fairview Wines
winemaker : Anthony de Jager
wine of origin : Coastal Region
analysis : **alc :** 14.0 % vol **rs :** 3.5 g/l **pH :** 3.55 **ta :** 5.5 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fragrant **wooded**
pack : Bottle **size :** 0 **closure :** Cork

ageing : 5 - 7 years

in the vineyard : The Mourvèdre grapes are sourced from our vineyards in Paarl on decomposed granite. Summer canopy management practices include topping, partial leaf removal and shoot positioning to ensure sunlight penetration into the canopy.

in the cellar : The fruit was harvested at 25 degrees balling, destalked and lightly crushed. The juice was fermented in stainless steel tanks, with three to four aerated pump-overs daily. After fermentation, the wine was racked into barrels (10% new French oak and the remaining in 2nd and 3rd fill French oak) for malolactic fermentation. After malolactic fermentation, the wine was racked and returned to barrels for a total of 12 months of maturation prior to bottling.