

## Fairview Homtini 2015

Intense ruby red colour. Aromas of black cherries, pepper and dried Cape fynbos. A fresh, medium bodied palate with complex red fruit flavours and soft, silky tannins on the finish.

A winner for any dinner party, Homtini will suit any Italian style dishes – be it rich tomato-based pastas or flavourful pork tenderloin.

**variety :** Sangiovese | Sangiovese 41% Merlot Cabernet 37% Sauvignon 15% Shiraz 7%

**winery :** Fairview Wines

**winemaker :** Anthony de Jager

**wine of origin :** Darling

**analysis :** alc : 14.0 % vol rs : 3.1 g/l g/l pH : 3.50 ta : 5.5 g/l g/l

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

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

**in the vineyard :** The Sangiovese, Merlot, Cabernet Sauvignon and Shiraz grapes come from Fairview's Darling vineyards. They are dry-land farmed and planted in deep, oakleaf soils. Summer canopy management practices include suckering and leaf removal to ensure optimal sunlight penetration

**in the cellar :** The grapes were gently crushed and destemmed. Fermentation took place in stainless steel tanks with pump-overs three times a day. After fermentation, the wines were matured for 16 months in 70% French and 30% American oak barrels. 20% new French oak was used

