

Fairview Bushvine Cinsault 2017

This is a bright, crunchy red cherry and pepper spice dominated wine with a delicate body and a twist of fresh red plum on the finish. Serve it slightly cool to bring out its aromatic perfume and to make the most of the juicy, vibrant character of the sweet red fruit.

This would be ideal with light starters or meatier fish such as seared tuna. A perfect summer red – best slightly chilled.

variety : Cinsaut | 100% Cinsaut

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Paarl

analysis : alc : 14.0 % vol rs : 1.8 g/l pH : 3.57 ta : 5.0 g/l

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

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

ageing : 3 - 5 years

in the vineyard : This unirrigated bushvine is planted in deep oak leaf soils on the upper slopes of Paarl Mountain on our Fairview farm.

about the harvest: Fairview is one of the pioneers of Mediterranean varieties in South Africa, and Cinsault has always provided subtlety to our most revered blends – it is a pleasure to work with in the cellar! The variety is perfectly suited to Paarl, and the old vineyards we use have been manicured for over thirty years to produce the most profound expression of this elegant wine.

in the cellar : The grapes were handpicked and delivered to the cellar, of which 30% were whole bunch and fermented in foudres (open top French oak fermenters). Gentle pump-overs were done 2 or 3 times a day, after which the wine was drained and the skins were basket pressed. The wine was matured in 3rd and 4th fill oak barrels for 10 months before bottling.

