

Fairview Stellenbosch Cabernet Sauvignon 2014

Deep vibrant red colour with blackberry fruit, cedar and lavender notes on the nose. The rich palate boasts plum fruit flavours, a well-balanced acidity and firm tannins.

Try this wine with a charred gruyere burger, a mushroom pizza with tomato sauce or some marinated steak.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Stellenbosch

analysis : alc : 14.00 % vol rs : 2.7 g/l pH : 3.58 ta : 6.2 g/l

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

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

ageing : This wine has the potential to age for 5 – 10 years.

in the vineyard : The grapes are sourced from our trellised vineyards in Stellenbosch. Summer canopy management practices include leaf removal, tipping and shoot positioning to ensure sunlight filters through the canopy.

about the harvest: The Stellenbosch grapes were handpicked at 25° balling. The final blend is made up of two main components: 50% hand sorted grapes fermented in foudres and 50% fermented in stainless steel tanks. The wine was left on the skins for extended maceration before going to barrels for malolactic fermentation and maturation. The components were blended after 18 months of aging. The wine matured in a combination of French and American oak barrels, with 20% new oak used.

