

Fairview Primo Pinotage 2001

Colour: Dark inky red.

Aroma: Spicy black fruit, chocolate and vanilla.

Palate: Full grippy palate. Fleshy fruit.

variety : Pinotage | Pinotage

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Coastal

analysis : **alc** : 14.8 % vol **rs** : 2.2 g/l **pH** : 3.4 **ta** : 5.7g/l g/l

type : Red

pack : Bottle

2000 - Gold at the International Wine Challenge 2001

2000 - Double Gold at the Michelangelo International Wine Awards 2001.

2000 - ABSA Top 20 Pinotage 2001

2000 - 91 points Wine Spectator

2000 - 5 stars John Platter Wine Guide 2002

2000 - Bronze at the International Wine & Spirits Competition 2002

2001 - Silver at the International Wine Challenge 2002

2001 - Gold at the Michelangelo International Wine Awards 2002.

2001 - Silver at the Veritas Awards 2002

2001 - 91 points in the Wine Spectator 2003

ageing : This wine is made for cellaring for up to 5 years.

in the vineyard : Primo Pinotage harvested from bush vines from Jan Greef in Agter Paarl. The fruit was in perfect condition with small, healthy intense black berries. The wine is ripe, with soft tannin and loads of intense fruit flavours. The vines grow under dry-land conditions in a duplex type soil. Light textured topsoil with a well drained, high water retention capacity subsoil. (Glenrosa / Klappmuts type). The vines are grafted onto rootstock R99. Vines are trellised, and subjected to careful canopy management and crop control. This is vital to achieve the concentration of flavour, texture and standard throughout all our vineyards.

about the harvest: The Primo Pinotage, (grower Jan Greef - Primo Farm, Agter Paarl) was harvested at 27 degrees balling. Hand picked.

in the cellar : Bunches were destalked, but not crushed. After 5 days of cold soak at 8 degrees C, the tanks were warmed up and fermented with L2056 and L2226 yeasts. Once alcoholic fermentation was completed, the wine was immediately pressed off and transferred to 2nd and 3rd fill French and American oak barrels. The malo-lactic fermentation was completed the wine was racked, sulphured and returned to barrel for a further 8 months (total 14 months in barrel). The wine is bottled unfiltered and lightly filtered.