

Fairview Primo Pinotage 2001

Colour: Dark inky red
Aroma: Spicy black fruit, chocolate and vanilla.
Palate: Full grippy palate. Fleshy fruit

variety : Pinotage | 100% Pinotage

winery :

winemaker : Anthony de Jager

wine of origin :

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

type : Red **wooded**

pack : Bottle **size :** 0 **closure :** 0

2001 - Silver International Wine Challenge 2002
2001 - Gold at Michaelangelo International Awards 2002
2001 - Silver at Veritas Awards 2002
2001 - 91 points at the Wine Spectator (USA) 2002

ageing : Keep for up to 5 years.

in the vineyard : Primo Pinotage is harvested from bush vines from Jan Greef van Agter Paarl. The fruit was in healthy condition with small, healthy intense black berries. The wine is ripe with soft tannin and loads of intense fruit flavour. The vines grow under dry-land conditions in a duplex type soil. Light textured top soil with a well drained, high water retention capacity top soil. (Glenrosa/ Klapmuts 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 vines.

about the harvest: Harvested at 27 Baling. Handpicked with bunches being destalked, but not crushed.

in the cellar : After 5 days of cold soak at 8 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 further 8 months (total 14 months in barrel)The wine is bottle unfined and lightly filtered.