



FOUNDED 1693

FAIRVIEW**EXTRANO 2016****REGIONAL REVIVAL RANGE**

There is a stranger (*extraño*) in the Cape's vineyards, named Tempranillo. Originally domiciled in Spain where it is revered as a noble grape, Tempranillo has now taken root in local soils and produces grapes of exceptional quality, like those used for this blend. This vibrant wine brims with strawberry, plum, and cherry flavours, backed by an earthy minerality. We've carefully integrated fellow Spaniards Grenache and Carignan - who add spice, fruit and freshness - to help temper this slightly rustic grape variety's temperamental streak. With plenty of time to delicately blend in bottle, allow us to introduce our very own Extraño - a full bodied, food-friendly red that pairs perfectly with tapas and spicy Mediterranean dishes. To Life!

 Charles Back
IN THE VINEYARD:

The Tempranillo and the Grenache noir grapes are from the Fairview farm in Paarl. The Carignan is from old bush vines in the Swartland. The Grenache noir from the block at Fairview is a bush vine, with its naturally upright shoots trained through a *stok-by-paaltjie* (vine on post) technique, which helps lift the grapes.

HARVEST DATE:

The Tempranillo, Grenache Noir and the Carignan were picked early in March 2016.

WINEMAKING:

The grapes were handpicked and the grapes sorted into open top French Oak *Foudres* for fermentations. The Grenache and Carignan included some whole bunches (20%) during fermentation. Punch-downs took place daily and the grapes were basket-pressed after fermentation. The wine was matured in French and American oak barrels (of which 20% was in new barrels) for 24 months. Each component of the blend is kept separately and barrel selected for the blend prior to bottling.

TASTING NOTE:

Beautifully scented, this wine has blackberries, plums and cocoa on the nose. Its lovely concentration whisks together sour cherry and spicy tones alongside elegant, linear and firm tannins. A robust, impressive red with good ageing potential.

FOOD RECOMMENDATION:

Thanks to Tempranillo's savoury character, this wine pairs well with all types of food. Our favourite? Stick close to Extraño's Spanish roots, and enjoy with cured meats, roasted vegetables and spicy tapas.

RECOGNITION:

2015: Double Gold - NWC/Top 100 South African Wine Awards 2018

2015: 92 Points - Wine Magazine 2018

2014: 4.5 star - Platter South African Wine Guide Platter 2017

2013: Top 100 status/Double Platinum awards - NWC/Top 100 SA Wines 2017

2013: 90 Points - Winemag Signature Red Blend Report Awards



Wine of Origin	Coastal
Alcohol	14.0%
Residual sugar	3.0 g/l
Total acid	5.4 g/l
pH	3.46
Varieties	
Tempranillo	71%
Grenache Noir	19%
Carignan	10%
Closure	Diam Cork