



FOUNDED 1693

FAIRVIEW

WINEMAKERS SELECTION

Homtini translates as a 'difficult passage' in the long-forgotten Khoi language. The awesome Homtini pass, near Knysna, winds its way through indigenous forests to the now almost deserted Gouna settlement. This was once the home of my Italian ancestors, the Rabbolinis, who were silk farmers from Northern Italy. They immigrated to South Africa under the misconception that mulberry trees grew in abundance. On arrival they discovered that no mulberry trees existed, but through tenacity and hard work, they tamed the land and ultimately prospered in other trades, including winemaking. I honour the pioneering spirit of my forefathers with this wine, a blend of Sangiovese, Cabernet Sauvignon, Shiraz and Merlot.



Anthony De Jager



IN THE VINEYARD:

The Sangiovese, Cabernet Sauvignon, Merlot and Shiraz grapes come from Fairview's Darling vineyards. They are dry-land farmed and planted in deep, oakleaf soils on upright trellis systems except for the Sangiovese which is grown as bushvines. Summer canopy management practices include suckering and leaf removal to ensure optimal sunlight penetration. The close proximity to the Atlantic Ocean blows a cooling sea breeze through the vineyards every afternoon during summer.

HARVEST DATE:

The grapes were harvested from the 11th of February to 18th March 2016

WINEMAKING:

The grapes were gently crushed and destemmed. Fermentation took place in stainless steel tanks with pump-overs three times a day. After fermentation, the wines were matured for 16 months in 80% French and 20% American oak barrels. 30% new French oak was used.

WINEMAKERS COMMENTS:

This is a special blend, an ideal food wine, and it tells a story I'm honoured to be a part of. – Anthony de Jager

TASTING NOTE:

Intense ruby red colour. Aromas of cherries, cinnamon and plums. A fresh, medium bodied palate with complex, layered red fruit flavours and firm tannins on the finish.

FOOD RECOMMENDATION:

A winner for any dinner party, Homtini will suit any Italian style dishes – be it rich tomato-based pastas or flavourful pork tenderloin.

RECOGNITION:

2015: 90 points - Tim Atkins SA Report Publication 2017

2015: 91 points – Winemag.co.za 2017

2014: 91 points – Winemag.co.za 2016

Wine of Origin	Darling
Alcohol	14.0%
Residual sugar	3.5 g/l
Total acid	5.6 g/l
pH	3.51
Varieties	
Sangiovese	56%
Cabernet Sauvignon	32%
Merlot	6%
Shiraz	6%
Closure	Cork