



FOUNDED 1693

**FAIRVIEW**

Established in 1693, the Fairview cellar, with its spectacular view of Table Mountain, lies on the southwestern slopes of Paarl in the Cape of Good Hope. My grandfather purchased Fairview in 1937, and I am the third generation to make wine here. We have vineyards in the leading coastal grape producing areas, where geographic and climatic diversity allow us to craft a range of truly distinctive wines, which we complement with our award-winning artisanal cheeses. To Life!

 Charles Back

## Fairview Pinotage 2018

### IN THE VINEYARD:

Perfectly at home in Paarl, our Pinotage is harvested from both older dryland bush vines and from trellised vineyards on the Fairview farm in Paarl. The soils are mainly decomposed granite.

### HARVEST DATE:

30 January 2018 – 5 February 2018

### WINEMAKING:

The grapes were picked over a number of days to ensure perfect maturity of each block. Bunches were destalked and lightly crushed before fermentation in stainless steel tanks and open top *foudres*. After malolactic fermentation was completed, the wine spent 15 months in 15% new French and American oak barrels, before blending and bottling.

### WINEMAKER'S COMMENTS:

Pinotage is one of the more challenging varieties to work with. The naturally firm tannins need to be carefully managed and the fruit profile respected. Time in bottle will certainly be a help to express the fantastic Pinotage characteristics and ultimately a very rewarding wine. – *Anthony de Jager*

### TASTING NOTES:

Intense ruby red in colour. Black cherries and plum aromas with hints of cinnamon and oak spice. Full bodied palate followed by dark fruit flavours, well integrated oak with firm, robust tannin structure make this wine a good partner for food. Will benefit from a further time in bottle with recommended aging for 5 years.

### FOOD RECOMMENDATION:

Enjoy with beef fillet or spicy Cape Malay curries.

<b>Wine of Origin</b>	Paarl
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<b>Alcohol</b>	14.0%
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<b>Residual sugar</b>	2.7 g/l
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<b>Total acid</b>	5.6 g/l
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<b>pH</b>	3.59
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#### Varieties

Pinotage	100%
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<b>Closure</b>	Technical Cork
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