



FOUNDED 1693

FAIRVIEW**PRIMO PINOTAGE 2014****LIMITED RELEASE**

As Pinotage is South Africa's very own grape, I have spent a large part of my life in pursuit of locations that express the uniqueness and show-stopping ability of this varietal. During my travels, I have found many beautiful and unusual vineyard settings. Primo Pinotage is our selection of the finest wine of the vintage, selected from sites that allow the varietal to find its true expression. To Life!

**IN THE VINEYARD:**
 Charles Back

Our Primo Pinotage was harvested from a property in Agter Paarl. The vines grow under dryland conditions in duplex Glenrosa soils with well-drained, high water retention capacity subsoil. The vines are trellised and subjected to careful canopy management and crop control. We applied a heavy mulch of straw on the vine rows to encourage fine root growth and increase soil water holding capacity. The crop was reduced by one or two bunches per shoot, depending on the vigour of each vine. This resulted in a balanced crop to achieve concentration of flavour and texture in the wine.

HARVEST DATE: 25 February 2014**WINEMAKING:**

The grapes were hand harvested at 25.5° brix. The bunches were hand-picked, destalked and hand-sorted to remove raisins and green stems. Fermentation took place in open-top French oak fermenters (*foudre*) with manual punch down (*pigeage*) done twice a day. Once alcoholic fermentation was completed, the wine was basket pressed and transferred to French and American oak barrels for malolactic fermentation, with 40% of the barrels being new oak. Once malolactic fermentation was completed, the wine was racked off and returned to a combination of 80% French oak barrels and 20% American oak barrels for further maturation. In total, the wine spent 18 months in oak barrels.

WINEMAKERS COMMENTS:

The 2014 vintage was about 10-14 days later than normal. We normally pick Primo in the first week of Feb, but in 2014 we picked this block on the 25th February. Late summer rain (with unusual heavy rain in November), and a cool Feb were the main culprit. The vineyard team had their hands full fighting off disease but ultimately, the late, slow ripening resulted in beautifully mature grapes with expressive fruit and evolved tannins. - *Anthony de Jager*-

TASTING NOTE:

Deep red colour in the glass. Complex aromas of black fruit, raspberry, cloves and vanilla. The palate is fresh with red fruit flavours and elegant tannins on the finish.

RECOGNITION (PREVIOUS VINTAGES)**2013:** Top 100 SA Wines 2015, Diners Club Winemaker of the Year finalist**2012:** 90 points – Stephen Tanzer's Wine Review June 2015**2011:** 91 points – Tim Atkins SA Report Publication 2014**2011:** Top 100 SA Wines 2013**2010:** John Platter 4 ½ stars 2013**2010:** 5 Hearts – Neil Bendock WineLands Guide 2012

Wine of Origin	Paarl
Alcohol	14.0%
Residual sugar	2.3 g/l
Total acid	5.4 g/l
pH	3.62
Varieties	
Pinotage	100%
Closure	Natural Cork