



FOUNDED 1693

FAIRVIEW

We've carefully cultivated a home for old Grenache bush vines along the Piekenierskloof mountains where, with extreme weather conditions and poor soils, the high lying vineyards undeservedly reward us with a profound style of wine. Having provided the backbone to some of our finest blends, we are proud to bring this single variety to the fore. If you're new to reds, this is a foolproof place to start, offering a lighter style wine with plenty of red fruit and soft tannins.

Charles Back

Fairview Grenache 2016 Piekenierskloof Bush Vines

**IN THE VINEYARD:**

The grapes were harvested from unirrigated, low yielding bush vines, planted in 1973 on Piekenierskloof Mountain. These high-lying vineyards produce some of the finest Grenache in the country. The soil on this farm ranges from table mountain sandstone to shale stone.

HARVEST DATE Early March 2016**WINEMAKING:**

The grapes were handpicked and delivered to the cellar, where they were lightly crushed and cold soaked for 24 hours before fermentation. The fermentation took place in stainless steel tanks at 24°C, with regular pump-overs. The wine was gently pressed off the skins and transferred to old French oak barrels for malolactic fermentation, guaranteeing the integrity of its delicate fruit. The wine was aged for further 14 months in these barrels.

WINEMAKER'S COMMENTS:

"A celebration of a beautiful terroir, old bush vines and traditional winemaking! We love using Grenache in blends and are happy with this single-varietal bottling, only the second release of this wine." – *Anthony de Jager*

Wine of Origin	Piekenierskloof
Alcohol	14.0%
Residual sugar	3.1 g/l
Total acid	6.2 g/l
pH	3.20
Varieties	
Grenache	100%
Closure	Natural Cork

TASTING NOTE:

Light, bright red in colour. Notes of strawberries, cranberries, savoury spices and hints of pepper on the nose. The palate is light to medium bodied with flavours of fresh cherries and red fruits; elegant smooth tannins lead to a soft finish.

FOOD RECOMMENDATION:

A wine for the most challenging dishes - pairs wonderfully with anything from seared tuna and osso buco to full-flavoured tomato-based pasta dishes and mushroom risotto.

RECOGNITION:

2016: 4 Stars - Platter's South African Wine Guide 2017

2014: 4 Stars – Platter's South African Wine Guide 2016