




FOUNDED 1693

FAIRVIEW**PRIMO PINOTAGE 2016****LIMITED RELEASE**

One of my favourite pastimes is getting into my car and driving around the winelands in hunt of new parcels of land we can use to maintain our quality of wine, new regions to discover and new people to meet and build relationships with to help deliver a product that is authentic and delivers on value. My personal daily go-to has been my very own Land Cruiser featured on this bottle. She was with me when I discovered a particular single Pinotage vineyard which we call Primo, as it is a prime example of our indigenous grape variety. 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:**

Our Primo Pinotage was harvested from a bushvine site located on the Fairview farm. The vines grow under dryland conditions in a deep duplex soil (well drained sand and clay) with a laterite subsoil that offers high water retention capacity. The vineyards were planted in 1998 with 1.2m spacing between the vines. The vines are carefully suckered in summer (removing unnecessary shoots) and the crop was reduced to 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.

 Charles Back
HARVEST DATE: 20 January 2016**WINEMAKING:**

The grapes were hand-harvested at 24.5° brix. Next, 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) and manual punch downs (pigeage) were done twice a day. Once alcoholic fermentation was completed, the wine was basket pressed and transferred to French oak barrels for malolactic fermentation, with 60% of the barrels being new oak. In total, the wine spent 20 months maturing in oak barrels.

WINEMAKERS COMMENTS:

“The 2015 winter was the start of the current drought we are experiencing in the Western Cape. We had roughly 360mm of rainfall at Fairview vs our normal 722mm rainfall per annum. The grape growing season was characterised by warm and dry weather conditions, especially from the end of October and towards the end of January. These conditions resulted in smaller bunches and smaller berries with the ripening period accelerated by 2 weeks earlier for our Primo Pinotage. The resulted wine is deep in colour and super concentrated”. - *Anthony de Jager* –

TASTING NOTE:

Deep dark red colour in the glass. Complex aromas of blueberries, cinnamon and dark chocolate. A brooding palate that brims with plums, savoury notes and dark berry flavours. Elegant tannins leading to a fresh finish that shows great ageing potential.

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 Pendock Winelands Guide 2013

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| Wine of Origin | Paarl |
| Alcohol | 14.0% |
| Residual sugar | 3.6 g/l |
| Total acid | 5.6 g/l |
| pH | 3.58 |
| Varieties | |
| Pinotage | 100% |
| Closure | Natural Cork |