



FOUNDED 1693

**FAIRVIEW****HOMTINI 2018****REGIONAL REVIVAL RANGE**

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, Merlot and Shiraz. To Life!

 Charles Back
**IN THE VINEYARD:**

The Sangiovese, Cabernet Sauvignon, Merlot and Shiraz all come from Fairview's Darling vineyards. They are dry-land farmed and planted in deep, rich Oakleaf soils. Summer canopy management practices include suckering and leaf removal, ensuring optimal sunlight penetration.

**HARVEST DATE:**

The grapes were harvested between 22<sup>nd</sup> Feb and 2<sup>nd</sup> March 2018.

**WINEMAKING:**

The Sangiovese grapes were hand sorted and fermented in "foudre", with a small percentage of whole bunches included in the fermenter. The other grape varieties were gently crushed, destemmed and fermented in stainless steel tanks with pump-overs occurring three times a day. After fermentation, the wines were matured for 16 months in 70% French and 30% American oak barrels, with 15% new French oak used. This wine was made from a selection of barrels showcasing the unique characteristics of these varieties from the Darling wine region.

**WINEMAKERS COMMENTS:**

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

**TASTING NOTE:**

Dark red colour with touches of youthful ruby on the rim. Classic notes of baking spice, ripe red plums and mulberries with a hint of dried lavender. Medium bodied with flavours of black fruits, black olive tapenade, dried French herbs and an age-worthy tannin structure.

**FOOD RECOMMENDATION:**

A winner for any dinner party. Homtini suits most 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

<b>Wine of Origin</b>	Darling
<b>Alcohol</b>	13.98%
<b>Residual sugar</b>	3.5 g/l
<b>Total acid</b>	5.7 g/l
<b>pH</b>	3.48
<b>Varieties</b>	
Sangiovese	37%
Cabernet Sauvignon	31%
Merlot	22%
Shiraz	10%
<b>Closure</b>	Technical Cork