

EXTRANO 2011

WINEMAKER'S SELECTION

There is a Stranger ("Extraño") in our vineyards, named Tempranillo. Originally domiciled in Spain where he is revered as a noble grape, he's now taken root at Fairview where he produces grapes of exceptional quality. His wine brims with strawberry, plum and cherry flavours, backed by an earthy minerality. He has teamed up with his old friends Grenache and Carignan, who add spice, fruit and freshness, to help temper his assertive personality. Extraño, with its pleasing re fruited palate and lingering savoury finish, is one of the most food friendly wines. Take inspiration from the Mediterranean and consider pairing with tapas or variety of grilled or roasted dishes. To Life!





Wine of Origin	Coastal
Alcohol	14%
Residual sugar	2,8 g/l
Total acid	5,7g/l
рН	3.50
Varieties	
Tempranillo	51%
Grenache Noir	33%
Carignan	16%
Closure	Natural Cork

IN THE VINEYARD

The Tempranillo and some of the Grenache Noir grapes are from the Fairview farm in Paarl, with the balance of the latter hailing from the cooler region of Darling. The Carignan is from old bushvines in the Swartland.

The Grenache Noir from the block at Fairview is a bush vine, with its naturally upright shoots trained through a *stok-by-paaltjie* technique (in order to lift the grapes).

HARVEST DATE

The 2011 Grenache Noir was harvested on 2 February and 3 March, the Tempranillo on 16 February and the Carignan on 15 March 2011.

WINEMAKING

The grapes are handled very carefully, with no excessive pump-overs and gentle pressing to ensure minimum tannin extraction. The wines are fermented separately in stainless steel tanks before being oaked in older French and American barrels for 16 months.

TASTING NOTE

Light ruby red in colour with blackberries followed by complex spice notes such as cinnamon and clove on the nose. The palate is medium to full bodied, with red fruit, a well-integrated tannin structure and a long elegant finish.

FOOD RECOMMENDATION

Enjoy with tapas, chorizo and spicy stews.