



## Fairview, Pinotage 2015

### PRODUCER

Fairview is situated on the lower slopes of Mount Paarl, which is more sheltered from the moderating maritime influence than nearby Stellenbosch. Vines were planted here as early as 1699. The property was bought by the grandfather of current owner Charles back in 1937. Fairview has a reputation for consistent quality across a range of innovative styles, using both classic and unusual varieties. Charles leads the field in South Africa in matching varieties to specific sites. The Fairview estate now has a total of 586 hectares of vineyard over four appellations: Paarl (350 hectares), Swartland (115 hectares), Darling (86 hectares) and Stellenbosch (35 hectares). This vineyard ownership in so many different regions allows Charles to produce a wide range of wines, from grapes grown in optimal conditions. In 2014, Charles received a lifetime achievement from the International Wine Challenge.

### VINEYARDS

Pinotage is a classic South African variety and originates from a 1925 cross between Pinot Noir and Cinsault (known as Hermitage in South Africa). The Fairview Pinotage was harvested from older bush vines in the Agter- Paarl and from trellised vineyards on the Fairview farm in Paarl. These older bush vines are dry farmed and grown on deep, Malmesbury Shales soils, whilst the trellised vines are drip irrigated.

### VINTAGE

The 2015 season was one of the driest and earliest harvest seen in years, with less rainfall - conditions throughout the growing season and harvest were conducive for the production of high quality grapes. Crop on the vines was thinned out at the beginning of January in order to balance growth. Except for one heat wave towards the end of January, the much cooler temperatures at night caused the grapes to ripen slowly which helped to maintain the natural acidity on the grapes. Harvest took place two weeks earlier than usual.

### VINIFICATION

The grapes were picked over a number of days. The bunches were destalked and lightly crushed before fermentation in stainless steel tanks. After malolactic fermentation was completed, the wine spent ten months in 15% new French and American oak barrels, before blending and bottling.

### TASTING NOTES

Deep ruby red in colour. Raspberry and plum aromas are softened with a hint of spice from the oak ageing. Elegant flavours of plums and dark fruit with clove linger on the well balanced palate with nicely integrated tannins.



### VINTAGE INFORMATION

<b>Vintage</b>	2015
<b>Region</b>	Paarl, Coastal Region
<b>Grape Varieties</b>	100% Pinotage
<b>Winemaker</b>	Anthony de Jager
<b>Features</b>	Sustainable, Vegan, Vegetarian
<b>Closure</b>	Stelvin
<b>ABV</b>	14%
<b>Residual Sugar</b>	2.8g/L
<b>Acidity</b>	5.2g/L
<b>Wine pH</b>	3.59
<b>Bottle Sizes</b>	75cl