

Fairview Tannat 2013

Deep, dark red in the glass, with notes of blackberry, plums and coriander infused game on the nose. The palate has flavours of wild berries and firm focused tannins with a fresh finish.

Grilled lamb cutlets, pork filet mignon or dry-aged Ribeye.

variety : Tannat | 100% Tannat

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Paarl

analysis : alc : 14.0 % vol rs : 2.4 g/l pH : 3.46 ta : 5.4 g/l

type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle **size :** 750ml **closure :** Cork

ageing : Well integrated acidity and firm tannin structure to enable this wine to mature in the bottle for 3 - 4 years.

Established in 1693, the Fairview cellar, with its spectacular view of Table Mountain, lies on the southwestern slopes of Paarl in the Cape of Good Hope. My grandfather purchased Fairview in 1937, and I am the third generation to make wine here. We have vineyards in the leading coastal grape producing areas, where geographic and climatic diversity allow us to craft a range of truly distinctive wines, which we complement with our award-winning artisanal cheeses. To Life!

in the vineyard :

The Variety

Tannat is a red wine grape historically grown in South West France, now one of the most prominent grapes in Uruguay where it is showing promising results. In our continuous bid to add excitement to the South African wine offering with varieties suited to our climate, we have introduced Tannat vineyards to our farm.

This trellised vineyard was planted on Koffieklip soils on a low slope of the Fairview farm in 2004. The tannat is a vigorous grower so careful attention is paid to summer canopy management practices to ensure the vine growth is in balance with the crop.

about the harvest: Harvest Date: 06 February 2012

in the cellar : The Tannat grapes were de-stemmed, lightly crushed and fermented in stainless steel tanks. Gentle pump-overs were done three times a day. Just before the end of alcoholic fermentation, the wine was pressed off the skins to prevent too much tannin being extracted and to ensure the fruit flavours were preserved. The wine was transferred to 3rd and 4th fill French oak barrels for malolactic fermentation and maturation, where it spent 12 months before bottling.

