

## Fairview Stok by Paaltjie Grenache 2014

Clean bright red colour. Intense fynbos notes, red fruits and sour cherries on the nose. Delicate palate with savoury aromas, wild straw berries and seamless tannins on the finish.

Charred lamb chops, spicy Moroccan tagine and Spanish classics like paella.

**variety :** Grenache | 100% Grenache

**winery :** Fairview Wines

**winemaker :** Anthony de Jager

**wine of origin :** Paarl

**analysis :** alc : 14.0 % vol   rs : 3.61 g/l   pH : 3.60   ta : 5.2 g/l

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

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

**ageing :** 5 - 7 years

**in the vineyard :** The Stok by Paaltjie grapes are grown in small and steeply terraced, bustling with animal life and natural fynbos growing in and amongst the vines, planted on the east facing slopes of Paarl Mountain at Fairview. The soil type in this particular vineyard block consists of decomposed granite soils and deep Malmesbury shale soils.

**about the harvest:** The fruit was hand harvested in the early morning and brought to the cellar where the grapes are hand sorted and fermented in foudre (open-top French oak barrels)

**in the cellar :** The grapes are hand sorted and fermented in foudre (open-top French oak barrels). The grapes were allowed to cold soak for two days before fermentation was initiated. Thereafter the grapes were punched down three times a day with one aeration if needed in the form of délestage. After the peak of fermentation the wine was only pumped over once a day, until the fermentation finished. The wine was basket pressed and transferred to older French oak, for malolactic fermentation and maturation for 15 months before a light filtration and bottling.

