

## Paarl Pinotage 2016

### Paarl, Coastal Region, South Africa



Grape Varieties	<b>100% Pinotage</b>
Winemaker	<b>Anthony de Jager</b>
Closure	<b>Natural Cork</b>
ABV	<b>14%</b>
Residual Sugar	<b>2.5g/L</b>
Acidity	<b>5g/L</b>
Wine pH	<b>3.52</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</b>

### 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, and leads the field in South Africa in matching varieties to specific sites. The Fairview estate now has a total of 680 hectares of vineyard over four appellations: Paarl (350 hectares), Swartland (155 hectares), Darling (140 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 award 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 2016 vintage was three weeks earlier than normal, much like the challenging conditions faced in 2015, the winter season delivered less than half of the average rainfall across all areas, requiring early measures of crop control to ensure quality. The grapes were healthy, with concentrated flavours which produced good quality wines.

### VINIFICATION

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

### TASTING NOTES

Bright ruby red colour. Cranberries, violets and plum aromas with a hint of vanilla. Elegant flavours of fresh red fruit and clove spice with a firm tannin finish.