



FOUNDED 1693

**FAIRVIEW**

Established in 1693, Fairview cellar with its spectacular view of Table Mountain lies on the south western slopes of Paarl at the Cape of Good Hope. Fairview was purchased by my grandfather in 1937 and I am the third generation of my family to make wine here. We have vineyards in the leading coastal grape producing areas, where geographic and climatic diversity allows us to craft a range of truly distinctive wines, complemented by Fairview's range of award winning artisanal cheeses. To Life!

 Charles Back

## Fairview Stellenbosch Merlot 2016

### IN THE VINEYARD:

This Merlot is from our Houmoed farm in Stellenbosch, some 8km away from the False Bay coast. The vines were planted in 2000 on gravel soils (koffieklip), and are trellised on the 5 wire extended Perold system. Summer canopy management practices include tipping, leaf removal and shoot positioning to ensure sufficient sunlight penetration into the canopy.

### HARVEST DATE

7 March 2016

### WINEMAKING:

The grapes were harvested at 24.5 degrees balling, destalked and gently crushed into stainless steel tanks. Pump-overs were done up to three times a day. After fermentation the wine was racked into barrels for malolactic fermentation and matured for 12 months in French oak barrels of which 15% was new oak.

A portion of the wine was hand-sorted, fermented in an open top wooden vat and basket pressed. This handcrafted portion of Merlot adds depth and complexity to the final blend.

<b>Wine of Origin</b>	Stellenbosch
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<b>Alcohol</b>	14.0%
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<b>Residual sugar</b>	2.7 g/l
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<b>Total acid</b>	5.8 g/l
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<b>pH</b>	3.50
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### Varieties

Merlot	100%
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<b>Closure</b>	Natural Cork
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### TASTING NOTE:

Bright ruby red colour with fresh mulberries and chocolate aromas. Medium bodied palate with firm tannins, fresh red fruit flavours and with a harmonious finish.

### FOOD RECOMMENDATION:

A wonderfully versatile style of wine, pairs with elegantly flavoured meats like beef fillet or veal.