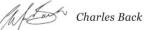


Established in 1693, Fairview cellar with its spectacular view of Table Mountain lies on the southwestern slopes of Paarl at the Cape of Good Hope. My grandfather purchased Fairview in 1937 and I am the third generation of my family to make wine here. We have vineyards in the leading coastal grape producing 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!





Wine of Origin Piekenierskloof Alcohol 14,0% Residual sugar 3,0 g/l Total acid 6,0 g/l pH 3,53 Varieties Grenache 100% Closure Natural Cork

Fairview Grenache 2014 Old Piekenierskloof Bush Vines

IN THE VINEYARD

The grapes were harvested from un-irrigated low yielding bush vines, planted from 1973 on Piekenierskloof Mountain; These high-lying vineyards produce some of the finest Grenache in the country. The soil on this farm ranges from table mountain sandstone and shale stone.

HARVEST DATE Early March 2014

WINEMAKING

The grapes were handpicked and delivered to the cellar, where they were lightly crushed and cold soaked for 24 hours before fermentation. The fermentation took place in stainless steel tanks at 24°C, with regular pump-overs. The wine was gently pressed off the skins and transferred to old French oak barrels for malolactic fermentation, guaranteeing the integrity of its delicate fruit. The wine was aged for further 14 months in these barrels.

WINEMAKER'S COMMENTS

A celebration of a beautiful terroir, old bush vines and traditional winemaking! We love using Grenache in blends and are excited to release this as a single varietal bottling. – *Anthony de Jager*-

TASTING NOTE

Light, bright red colour. Notes of violets, red fruit and hints of spice on the nose. Medium bodied with soft elegant tannins.

FOOD RECOMMENDATION

A wine for the most challenging dishes; pairs wonderfully with seared tuna, veal or tomato-based pasta dishes