




FOUNDED 1693

**FAIRVIEW****PEGLEG CARIGNAN 2015****LIMITED RELEASE**

The Basson family, who have farmed at Die Slot for three generations, were one of the first families to plant Carignan in South Africa. At 17 years of age, Cobus Basson was helping his father plant vines when a tractor overturned and rolled onto him, causing the loss of a leg. Being a man of great humour and spirit, he is affectionately known amongst local farmers as "Houtbeen" (Pegleg) Basson. Pegleg Carignan is a bold, spirited wine with enormous character and depth of flavour, oozing with the essence of soil and sunshine. Carignan has found its natural home in South Africa, producing a spicy and expressive wine. A great compliment to "Houtbeen" himself.

 Charles Back**IN THE VINEYARD:**

The Carignan grapes were picked from Bassons' bushvine vineyards in the Swartland side of the Perdeberg Mountain. It is the oldest Carignan vineyard in the country, planted in 1981. The vines grow on Malmesbury shale soils, which provide elegance to the grapes and sheer complexity to the final wine.

**HARVEST DATE:** Morning of 6 March 2015**WINEMAKING**

The grapes were hand harvested at 24 °B, destalked, hand sorted and lightly crushed. Next, the grapes were fermented in a stainless steel tank with regular pump overs. The wine completed malolactic fermentation in 2<sup>nd</sup> and 3<sup>rd</sup> fill French barrels, with further maturation for 15 months. Only the best barrels were selected, lightly filtered and bottled.

**TASTING NOTE:**

Violet perfume, fresh herbs and bold wild berry on the nose. The palate is fresh with flavours dark fruits like plums finishing with firm tannins. This wine will benefit from 2 to 3 years bottle maturation.

**FOOD RECOMMENDATION**

Pair with game – especially ostrich fillet. A compliment to any meal.

**RECOGNITION (CURRENT & PREVIOUS VINTAGES)****2015:** 4 Stars - Platter's South African Wine Guide 2017**2014:** 4 Stars - Platter's South African Wine Guide 2016**2009:** 91 points - Tim Atkins SA Report Publication 2014

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|-----------------------|--------------|
| <b>Wine of Origin</b> | Swartland    |
| <b>Alcohol</b>        | 13.5%        |
| <b>Residual sugar</b> | 4.2 g/l      |
| <b>Total acid</b>     | 5.6 g/l      |
| <b>pH</b>             | 3.61         |
| <b>Varieties</b>      |              |
| Carignan              | 100%         |
| <b>Closure</b>        | Natural Cork |