

Fairview Shiraz 2001

Colour: Dark ruby red.

Aroma: Pepper, ripe black fruit, mint and a touch of marmite.

Palate: Follows through with mint and a touch of marmite.

variety : Shiraz | 100% Shiraz

winery :

winemaker : Anthony de Jager

wine of origin :

analysis : **alc** : 14.22 % vol **rs** : 2.8 g/l **pH** : 3.51 **ta** : 5.8 g/l

type : Red **wooded**

pack : Bottle **size** : 0 **closure** : 0

2000 â€” Silver at the International Wine Challenge 2002

2001 â€” 4 stars John Platter Guide.

ageing : Drinks well now, but will improve with 3 to 5 years in the bottle.

in the vineyard : The 2001 vintage was a very warm vintage yielding ripe full flavoured wines. The fruit is grown at Fairview on the south western slopes of Paarl Mountain. We have a number of different clones here, grown on a mixture of soil types ranging from decomposed granite to sand. Yields of Shiraz are kept to below 7 tons/ha by vigorous green harvest

about the harvest: Harvest date: February 2001.

in the cellar : Grapes were destalked but not crushed. Rhone yeasts were used for fermentation. Malolactic was completed in stainless steel, the wine racked and sent to barrel for 14 months. French oak is predominantly used for this Shiraz, a touch of new American oak adding some seasoning to the wine.