

Fairview Shiraz 2002

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 : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Coastal

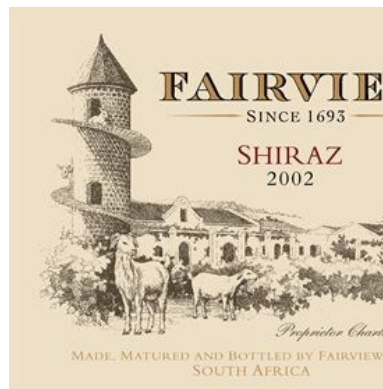
analysis : alc : 15.33 % vol rs : 4.1 g/l pH : 3.53 ta : 5.4 g/l

type : Red **style** : Dry **wooded**

pack : Bottle

2000 - Silver at the International Wine Challenge 2002

2001 - 4 stars John Platter Guide.



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

in the vineyard : Fairview cellar - with its spectacular view of Table Mountain - lies on the south west slopes of Paarl at the Cape of Good Hope. Established more than 300 years ago, Fairview has been in my family for three generations. Our committed team carefully guide the wine from the vine to the bottle, capturing yet another perfect Cape summer.

about the harvest: The grapes were harvested in February 2002. The 2002 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.

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.