

## Fairview Shiraz Mourvedre 2000

Colour: Vibrant inky red.  
Aroma: Spice, ripe black fruit and bacon.  
Palate: Chunky dense fruit and spice good balance and length.

**variety** : Shiraz | 75% Shiraz, 25% Mourvedre  
**winery** : Fairview Wines  
**winemaker** : Anthony de Jager  
**wine of origin** : Coastal  
**analysis** : alc : 13.94 % vol    rs : 2.3 g/l    pH : 3.58    ta : 5.65 g/l  
**type** : Red    **style** : Dry    **wooded**  
**pack** : Bottle

### 2000 Vintage

Silver at Veritas Awards 2002  
Wine Magazine 3½ stars  
SAA Business Class Selection  
Wine 500 Club Selection

### 2001 Vintage

3½ 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 2000. The 2000 Shiraz Mourvedre is our second vintage of this very successful blend, the previous being the 1998. The grapes are grown at Fairview on the south western slopes of Paarl Mountain. Fairview is the only producer of Mourvedre in South Africa. The blend is 75% Shiraz and 25% Mourvedre.

**in the cellar** : Grapes were destalked but not crushed. Rhone yeasts were used for fermentation. The wine was transferred directly to 2nd and 3rd fill French and American barrels where malolactic was completed. The wine spent 10 months in barrel, before bottling with just the lightest of filtrations.

