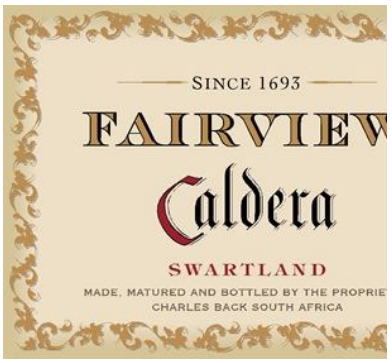
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Fairview Caldera 2003

International Wine Challenge 2005 - Bronze
The wine is deep crimson red in colour with dark chocolate and plum aromas. There are firm structures of sumptuous fruit on the palate.



variety : Grenache | 47% Grenache, 29% Mourvedre, 24% Shiraz
winery : Fairview Wines
winemaker : Anthony de Jager
wine of origin : Coastal
analysis : alc : 14.66 % vol rs : 1.8 g/l pH : 3.46 ta : 5.5 g/l
type : Red style : Dry body : Full taste : Fruity wooded
pack : Bottle

International Wine Challenge 2005 - Bronze

ageing : This wine will benefit from 3 - 5 years of cellaring.

about the harvest: The fruit was hand harvested early in the morning during February 2003. The vines were dryland bushvine vineyards with soils of deep red oakleaf and koffieklip.

in the cellar : The berries were hand sorted and fermented in open 1800kg French Oak vats. The wine was matured in French oak primarily for 14 months and then for a further 8 months.