

Fairview Solitude Shiraz 2003

Concours Mondial de Bruxelles 2006 â€” Gold Medal

This is a wine with a really smooth full palate. The texture of the soil in the Solitude vineyard contributes a very important role in the mouth feel of this wine.

Colour: Deep ruby red with purple tones.

Aroma: Intense red berry, vanilla and sweet spice aromas.

Palate: Very full flavoured wine. Well balanced with a long rich finish.

variety : Shiraz | 100% Shiraz

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Coastal

analysis : alc : 14.83 % vol rs : 2.7 g/l pH : 3.68 ta : 5.7 g/l

type : Red wooded

pack : Bottle

Concours Mondial de Bruxelles 2006 â€” Gold Medal

2003 Vintage

Santâ€™ Classic Trophy 2005 - Gold Medal Red Wine

2002 Vintage

4 ½ stars John Platter Guide 2003

Gold at the International Wine Challenge 2002

Gold at the Michelangelo International Wine Awards 2002

Gold at the Veritas Awards 2002

Top Shiraz at the Paarl Vintners Shiraz Challenge 2002

Silver at the International Wine Challenge 2003

Gold at the Concours Mondial Bruxelles 2003

92 points Wine Spectator

Silver medal at the Concours Mondial de Bruxelles 2004

International Wine Challenge 2005 - Bronze



ageing : This wine will develop over the next decade or longer.

in the vineyard : In 1699, a certain Mr Dippenauw was granted an enormous farm by his employer, the Dutch East India Company. Itâ€™s not certain whether this was a reward for his industry or whether the bosses cast him into the wilderness because heâ€™d married dangerously - a sister of Adam Tas, diarist of the early colonial Cape and political rebel (Tas was imprisoned by Governor Willem Adriaan van der Stel). What is known is that the newly-wed couple were so overwhelmed by the farmâ€™s isolation from Cape Town that they named it â€œEenzaamheidâ€ (Solitude). Today Eenzaamheid is owned by Christo Briers-Louw, whose family has owned this land since 1775. Christo is a dedicated farmer, who has an intimate knowledge of the soils of Paarl. The gravely, decomposed shale soils of Paarl allow Shiraz to ripen without irrigation, producing wines of great expression and concentration.

Planted in 1996, 2 clones of SH1 and SH21, were grafted on R99 rootstock. The soil type, Swartland, is a deep uniform decomposed shale with excellent water retention and allows these unirrigated vines to easily ripen the crop without stressing, during our usually hot, dry summers. The extended Perold trellis system, planted in a South West - North East row direction on a westerly facing slope is well positioned to ensure maximal cooling from prevailing summer winds. Sufficient aeration also drastically reduce possible vineyard diseases. Straw is packed in every second row, to form a deep mulch. This helps to retain moisture and keep weeds at bay. The mulch also improves soil microbe activity and root development. Strict winter pruning (8 - 10 two-eye bearer per running meter), and summer canopy management (2 shoots per bearer and 3 tip actions) ensure a well balanced crop, that reaches good phenolic ripeness. A final crop thinning at 80% verasion also ensure a even ripeness. The vineyard is regularly visited during the ripening period and tested by taste, visual and

analytical examination to determine exact picking date.

about the harvest: 2003 was a very dry and hot vintage. The grapes were harvested full ripe at 26.4° Balling in mid February 2003.

in the cellar : Grapes were brought to the cellar in 12kg mini lug-boxes, pre cooled and then destalked and then hand selected over a sorting table. The whole berries were transferred to 600 litre open-ended new French oak barrels. Approximately 400kg of grapes per barrel is allowed to naturally ferment. During fermentation we perform four manual punch downs per day. Post fermentation maceration for approximately 10 days, then basket pressed and returned to 225 litre French oak for malolactic fermentation and ageing for a further 16 months.