

Fairview SMV 2002

Colour: Vibrant inky red.

Aroma: Spice, ripe black fruit and peach.

Palate: Chunky dense fruit and spice good balance and length.

This expressive, perfectly balanced wine will make an elegant table partner to a whole range of different dishes, including roast leg of lamb stuffed with apricots, spinach and (preferably Fairview) goats milk cheese, gratin of potato with blue cheese and cream, or a ripe cambzola style cheese such as Fairview Bleu en Blanc.

variety : Shiraz | 66% Shiraz, 30% Mourvedre, 4% Viognier

winery :

winemaker : Anthony de Jager

wine of origin :

analysis : **alc** : 14.7 % vol **rs** : 2.9 g/l **pH** : 3.57 **ta** : 5.7 g/l

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

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

Bronze at the South African Trophy Wine Show 2002

Gold at the Michelangelo International Wine Awards 2002

3 ½ stars John Platter Guide

Bronze at the International Wine Challenge 2003

Double Gold at the Veritas Wine Show 2003

International Wine Challenge 2005 - Bronze

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

in the vineyard : Established in 1693, Fairview cellar “ with its spectacular view of Table Mountain, lies on the south western slopes of Paarl at the Cape of Good Hope. Fairview was purchased by my grandfather in 1937 and I am the third generation of my family to make wine at the Fairview cellar. We have vineyards in the leading Coastal wine producing area where geographic and climatic diversity allow us to craft a range of truly distinctive wines. In addition, Fairview is the country’s leading producer of gourmet cheese.

Fairview SMV 2002 is a harmonious blend of Shiraz (66%), Mourvedre (30%) and Viognier (4%). These three varieties, whose ancestral homes are in warmer parts of the old world, are perfectly suited to our terroir, with its generous soils and warm climate. Ripe Shiraz, with its spicy character is complimented by the savouriness of Mourvedre “ and the wine is finished off with Viognier.

about the harvest: The grapes were harvested in March 2002. The 2002 SMV is possibly the only Rhone style blend of this kind in the world. The grapes are grown at Fairview on the southwestern slopes of Paarl Mountain. Fairview is one of the only producers of Mourvedre in South Africa, though the grape has a history here, it having been one of the grapes in our national mix 100 years ago. The mourvedre of old was replaced with such varieties as Chevin and Colombard, but is now having a worthy resurgence. Fairview is also the leading Viognier producer in South Africa. We have also planted both of these varieties on our farm in Malmesbury.

in the cellar : A quirk of nature occurred with Shiraz, Mourvedre and Viognier all being optimally ripe on the same day. This allowed us to crush the three together. The must was cold soaked for a week, before fermentation started. Rhone yeast strains were selected for this wine. The wine transferred directly to a mix of new and second fill French and American barrels where malolactic was completed. The wine spent 14 months in barrel and was bottled with a light filtration.