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Fairview Shiraz 2004

Veritas 2006 - Bronze
International Wine and Spirit Competition (IWSC) 2006 - Bronze
Concours Mondial de Bruxelles 2006 â€“ Silver Medal
Colour: Deep vibrant red.
Aroma: Ripe fruit aromas. White pepper and pencil shavings, with hints of cedar and truffles.
Palate: Rich medium bodied style, with the fruit complexity following through from the nose. Well integrated oak, with hazelnuts and cinnamon balancing well with the riper fruits. Good full finish.



variety : Shiraz | 100% Shiraz
winery : Fairview Wines
winemaker : Anthony de Jager
wine of origin : Coastal
analysis : **alc :** 14.83 % vol **rs :** 3.1 g/l **pH :** 3.46 **ta :** 6.1 g/l
type : Red **style :** Dry **wooded**
pack : Bottle

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

in the vineyard : The 2004 vintage was a very warm vintage yielding ripe full flavoured wines. The fruit is grown mainly at Fairview on the south western slopes of Paarl Mountain. The Fairview Shiraz vineyards are primarily on decomposed granite soils, and have drip irrigation. The other component of the blend is from dry land vineyards in Agter Paarl. This vineyard has deep shale soils. Average yields of Shiraz are kept to below 7 tons/ha by vigorous green harvest.

about the harvest: Harvest Date: February 2004

in the cellar : Grapes were destalked but not crushed. Rhone yeasts were used for fermentation. Malolactic fermentation was completed in stainless steel tanks, 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.