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Fairview Caldera 2004

Veritas 2006 - Bronze
2006 International Wine & Spirits Competition (IWSC) - Silver
2006 Decanter World Wine Awards - Silver Medal
Colour: Deep crimson red.
Aroma: Dark chocolate and plums.
Palate: Firm structured sumptuous fruit.



variety : Grenache | 50% Grenache, 25% Mourvedre, 25% Shiraz
winery : Fairview Wines
winemaker : Anthony de Jager
wine of origin : Coastal
analysis : alc : 14.56 % vol rs : 1.8 g/l pH : 3.68 ta : 5.6 g/l
type : Red style : Dry body : Full taste : Fruity wooded
pack : Bottle

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

in the vineyard : Fairview cellar â€“ with its spectacular view of Table Mountain â€“ 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. Three unique ancient soils nurture the vines from which this wine is crafted. Old vine Grenache forms the basis of a wine with exceptional finesse. A â€˜Calderaâ€™ is the traditional Catalan upright earthenware pot used for the preparation of deep, flavourful dishes. The wine is a perfect match for these, as well as the rustic flavours of Cape Mediterranean cooking.

The Grenache is from a vineyard of 52 year old vines. The hand selected fruit was harvested from dryland bushvine vineyards with soils of deep red oakleaf (shale soils).

about the harvest: The fruit was hand harvested early morning.

Harvest Date: February and March 2004

in the cellar : The berries hand sorted and fermented in open French Oak vats. The individual components are matured in French Oak for 14 months. The individual components were then blended and bottled.