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# Fairview The Beacon Shiraz 2004

**Veritas 2006 - Silver**
**2006 International Wine and Spirits Competition (IWSC) - Gold**
**2006 Decanter World Wine Awards - Silver Medal**
A ripe, full flavoured wine with slightly silkier tannin structure than those of previous vintages. The wine is amongst the most complex and interesting expressions of Shiraz in the Cape.




variety : Shiraz | 100% Shiraz
winery : Fairview Wines
winemaker : Anthony de Jager
wine of origin : Coastal
analysis : alc : 15.10 % vol rs : 2.7 g/l pH : 3.6 ta : 5.8 g/l
type : Red wooded
pack : Bottle closure : Cork

**2004 Vintage**
Veritas 2006 - Silver
2006 International Wine and Spirits Competition (IWSC) - Gold
2006 Decanter World Wine Awards - Silver Medal
2006 Paarl Shiraz Challenge - Top 10

**2003 Vintage**
2007 Concours Mondial de Bruxelles â€“ Silver Medal

**2002 Vintage**
2006 Concours Mondial de Bruxelles - Gold Medal
89 points Wine Spectator
John Platter Wine Guide 4Â½ stars

ageing : More accessible within the first 2-3 years

in the vineyard : In the vineyard: This dry farmed vineyard was planted in 1995, using Shiraz clone SH9A, grafted onto rootstock R110. The deep Glenrosa soil type, retains soil moisture well, and ripens the crop early without stressing, during our long hot summers. Planted in a North - Westerly facing rocky outcrop, the vines are pruned to a 'bosstok' or bush vine. Depending on the growth, the vine is pruned to between 3 and 5 bearers per vine. Summer canopy management including a topping, which will reduce wind damage and green cropping at 80% veraison to ensure even ripening. The vineyard is regularly visited during the ripening period and tested by tasting, visual and analytical examination to determine exact picking date.

The 2004 vintage was again a warm vintage yielding ripe full flavoured wines. Wines from this vintage show a slightly silkier tannin structure than those of previous vintages, with the wines being more accessible within the first 2-3 years. This vineyard is naturally low in vigor, bearing only 4.5 tons per hectare.

Unirrigated bush vines battle through large, flat, grey shale stone. The roots must claw their way deep beneath the rock in search of moisture and nutrients. Nature and the farmer work a double shift: the Glenrosa soils of Paarl encourage grape-bunches with tiny berries; the vines are pruned to bear a small crop. The joint result is a wine of considerable concentration and distinction.

about the harvest: Grapes were harvested fully ripe at 26.2Â°B.
Harvest date: Morning of 13 February 2004