

## Fairview Solitude Shiraz 2004

2007 Decanter World Wine Awards - Bronze Medal  
2007 International Wine Challenge - Bronze Medal  
2007 Concours Mondial de Bruxelles - Great Gold Medal  
Sante Classic Wine Trophy 2006 - Gold Medal  
Veritas 2006 - Silver

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.

Since the 2003 vintage, we have reduced the quantity of Solitude Shiraz produced, and increased our focus on premium quality. The handcrafted approach to the wine is yielding excellent results, with rich focus and complexity showing on the wine.

**variety :** Shiraz | 100% Shiraz

**winery :** Fairview Wines

**winemaker :** Anthony de Jager

**wine of origin :** Coastal

**analysis :** alc : 14.29 % vol   rs : 2.4 g/l   pH : 3.63   ta : 6.1 g/l

**type :** Red   wooded

**pack :** Bottle   **closure :** Cork

### 2004 Vintage

2007 Decanter World Wine Awards â€” Bronze Medal  
2007 International Wine Challenge â€” Bronze Medal  
2007 Concours Mondial de Bruxelles â€” Great Gold Medal  
Sante Classic Wine Trophy 2006 - Gold Medal  
Veritas 2006 - Silver  
John Platter Wine Guide - 5 stars

### 2003 Vintage

2006 Concours Mondial de Bruxelles â€” Gold Medal  
SantÃ© Classic Trophy 2005 - Gold Medal Red Wine  
Wine Spectator - 91 points  
John Platter Wine Guide - 4½ stars

### 2002 Vintage

2005 International Wine Challenge - Bronze Medal  
2004 Concours Mondial de Bruxelles - Silver Medal  
2003 International Wine Challenge - Silver Medal  
2003 Concours Mondial Bruxelles - Gold Medal  
2002 International Wine Challenge 2002 - Gold Medal  
2002 Michelangelo International Wine Awards - Gold Medal  
Veritas 2002 - Gold  
2002 Paarl Vintners Shiraz Challenge - Top Shiraz  
4 ½ stars John Platter Guide 2003  
Wine Spectator - 92 points

**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.

**In the vineyard:**



Planted in 1996, two 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 reduces 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% *v*à*raison* also ensure an 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:** Harvest Date: Mid February 2004

2004 was again a hot and dry vintage. The grapes were harvested full ripe at 26.4Â° Balling.