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Fairview The Beacon Shiraz 2003

2007 Decanter World Wine Awards â€“ Bronze Medal
2007 International Wine Challenge â€“ Commended
2007 Concours Mondial de Bruxelles â€“ Silver Medal
89 points Wine Spectator
4Â½ stars John Platter Wine Guide
The wine is amongst the most complex and interesting expressions of Shiraz in the Cape.
Colour: Dark ruby red.
Aroma: Black cherries dark fruit and cedar. Overtones of leather and cinnamon, with whiffs of white pepper and cloves.
Palate: Bold, with firm acid and good oak integration. The wine is complex, with a good balance of fruit and tannin, showing good maturation potential.



variety : Shiraz | 100% Shiraz
winery : Fairview Wines
winemaker : Anthony de Jager
wine of origin : Coastal
analysis : **alc :** 15.15 % vol **rs :** 3.3 g/l **pH :** 3.53 **ta :** 6.2 g/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle

2003 Vintage
2007 Decanter World Wine Awards â€“ Bronze Medal
2007 Concours Mondial de Bruxelles â€“ Silver Medal
2007 International Wine Challenge â€“ Commended

2002 Vintage
Gold medal at Concours Mondial de Bruxelles
89 points Wine Spectator
4Â½ stars John Platter Wine Guide

ageing : This wine will mature beautifully over five to seven years.

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 â€œbosstokâ€ 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 2003 vintage was again a warm vintage yielding ripe full flavoured wines. This vineyard is naturally low in vigor.

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.Â°B.
Harvest date: Morning of 11 February 2003.

in the cellar : The fruit was destalked and lightly crushed. The must was then chilled and cold soaked for two days. Fermentation took place in open 500 litre new French oak barrels, during which manual punch downs were conducted three times daily. Post fermentation maceration for six days. Wine is pressed, and malolactic

fermentation was completed in barrel. The wine was then racked, lightly sulphured and returned to 40% new French oak, with the remainder in used French oak barrels. The wine spent a total of 16 months in oak.