

Fairview Jakkalsfontein Shiraz 2004

Bursts of plums and mulberries with intervals of spicy cloves and liquorice. This wine lines the palate with explosive berry characters leading to a concentrated spicy finish.

variety : Shiraz | 100% Shiraz

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Coastal

analysis : alc : 15.32 % vol rs : 3.0 g/l pH : 3.46 ta : 6.2 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Cork

2004 Vintage

2008 International Wine & Spirit Competition - Bronze
2008 International Wine Challenge - Bronze Medal
2008 Decanter World Wine Awards - Bronze Medal
2006 Michelangelo International Wine Competition - Gold Medal

2003 Vintage

2007 Decanter World Wine Awards â€” Silver Medal
2007 International Wine Challenge â€” Bronze Medal
2007 Concours Mondial de Bruxelles â€” Silver Medal
Veritas 2006 - Silver
International Wine and Spirit Competition (IWSC) 2006 - Bronze

2002 Vintage

2003 International Wine & Spirits Competition (IWSC) - Silver Medal
John Platter Guide 4 stars
92 points Wine Spectator
2004 Concours Mondial de Bruxelles - Gold medal
2004 Michelangelo International Wine Competition - Silver Medal
2005 International Wine and Spirit Competition (IWSC) - Bronze
2005 International Wine Challenge - Bronze Medal

in the vineyard : The Swartland (Black Land) region of the Cape gets its name from the indigenous velt â€œRhinoceros Veltâ€ which has a natural dark shade. This region has been farmed since the early 1700, by free burghers, who were settled by the Dutch East India Company to provide supplies for the companies' ships sailing to the spice islands in the east. Wild animals often preyed on the burghersâ€™ sheep, and competed for food and water. This provided an excuse to defy the administrators of the Cape, and start wine production in this region. Jakkalsfontein is situated around a spring where to this day, the eerie evening calls of black-backed jackals can be heard. Old unirrigated bush vines produce bunches of Shiraz grapes with small berries. Jakkalsfontein is a firm wine with concentrated berry, spice and meaty flavours and a long finish.

Winemaker's Notes:

The Jakkalsfontein vineyard in the Swartland region (Malmesbury) was planted in 1997 (Shiraz clone SH9C, rootstock R99). Dry farmed, bushvines grow in deep weathered shale soils. These soils retain moisture well, which is much needed in the latter part of the hot dry summers normally experienced in the Swartland area. 2004 was a particularly dry vintage, with annual rainfall in the Jakkalsfontein vineyard measured at only 250mm. Good viticultural practices, crop thinning and bunch selection will ensure a well balanced, low yielding crop (4.3 ton/ha). This combined with the unique terroir of the Swartland results in this deep flavoured wine, expressing warm climate Shiraz.

about the harvest: The grapes were harvested ripe at 25.2Â° balling on 17 February 2004.



in the cellar : The grape bunches were destalked and lightly crushed into stainless steel fermenters. After initial natural fermentation, we inoculated with selected="true" RhÃ"4ne yeasts to ensure a complete fermentation. After a week of post fermentation maceration, we pressed the wine and transferred it to barrels for malolactic fermentation, where it wine was left to age for 16 months. Periodic racking ensures the clarity and stability of the wine and therefore no filtration was needed prior to bottling.