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# Fairview The Beacon Shiraz 2005




**Winemaker's Notes:**
Similar to the previous two years, the 2005 vintage was again a warm vintage and the wines show ripe full flavours and grippy tannins. The Beacon 2005 is quite a more serious style, and has oaky, bacon aromas which continue into densely deep-flavoured dark berry-fruits as it opens up. More serious tannins line this wine nicely, accentuating its immense fruit structure.

variety : Shiraz | 100% Shiraz
winery : Fairview Wines
winemaker : Anthony de Jager
wine of origin : Coastal
analysis : alc : 14.65 % vol rs : 3.3 g/l pH : 3.44 ta : 5.9 g/l
type : Red style : Dry wooded
pack : Bottle closure : Cork

**2005 Vintage**
2008 International Wine & Spirit Competition - Gold
2008 Decanter World Wine Awards - Silver Medal
2008 Concours Mondial de Bruxelles - Gold Medal

**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 : Will age well for 5-8 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 "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.

At 33° 44' latitude 18° 48' longitude, the surveyor general's trigonometric Beacon 194 rises above a mound of Ancient metamorphic shale. Formally the bed of a primordial ocean, these shales were blasted into a mound by the heating actions of magma penetrating close to the earth's surface. The Dreyer family has farmed in Paarl since 1705. Willie the present generation Dreyer farmer has a intimate knowledge of dry land farming. 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 26.7° B on the morning of 9 February 2005.

**in the cellar :** After harvesting 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 and used French oak barrels, during which manual punch downs (pigeage) were performed three times daily. Post fermentation maceration lasted for six days. Wine was basket 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.