

Fairview Shiraz 2007

Vibrant, deep red colour. The wine shows characteristic aromas of deep black cherry fruit with cedar and clove spiciness. Mouthfeel is full, with vibrant fruit flavours following through from the nose. The wine shows a good structure, with an approachable balance of fruit acid and supple tannins with gentle oak influence.

variety : Shiraz | Shiraz 2007

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Coastal

analysis : alc : 14.65 % vol rs : 2.8 g/l pH : 3.62 ta : 6.0 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**

pack : Bottle **closure :** Screwcap

in the vineyard : Shiraz is sourced from a number of sites. Some of the fruit is grown at Fairview on the south western slopes of Paarl Mountain. The Fairview Shiraz vineyards are primarily on decomposed granite soils, and have drip irrigation. The other components of the blend are from dry land vineyards in Agter-Paarl on deep Malmesbury shale soils, as well as two sites in Stellenbosch.

in the cellar : Average yields of Shiraz were kept to below 7 tons/ha through vigorous green harvesting. Grapes were destalked but not crushed. RhÃˆne yeasts were used for fermentation. Malolactic fermentation was completed in stainless steel tanks, the wine racked and sent to barrel for 14 months. The wine is aged in a combination of French and American oak, with approximately 10% new wood being used. The components were then blended and bottled.

