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Fairview Caldera 2007

Cedar, liquorice and black cherry aromas with subtle smokiness. A little shy in its youth, the 2007 Caldera shows elegant, powdery tannins and supple fruit flavours.

Caldera has developed a unique style over the past years. This is a wine that shows lovely deep fruit and evolved tannins and typical southern RhÃ´ne character. There is depth and concentration, but it is not everly showy. This is one of my favourite wines at Fairview, and is amde to be appreciated, savoured and enjoyed. - *Anthony de Jager*



variety : Grenache | 48% Grenache, 26% Mourvedre, 26% Shiraz
winery : Fairview Wines
winemaker : Anthony de Jager
wine of origin : Coastal
analysis : **alc :** 14.5 % vol **rs :** 2.6 g/l **pH :** 3.48 **ta :** 5.7 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **closure :** Cork

in the vineyard : Caldera is a blend of 3 varietals from vineyards in the Swartland region. The Grenache is predominatnly from the 65 year old Kalmoes vineyards. These gnarled old bushvines grow on malmesbury shale and Koffieklip soils and yield very little fruit. The Mourvedre and Shiraz vines are grafted onto Richter 99 rootstock. These are from dryland, untrelissed vineyards, between 8 and 10 years old, and are grown mainly on Koffklip soils.

Established in 1693, Fairview cellar with its spectacular view of Table Mountain lies on the south western slopes of Paarl at the Cape of Good Hope. Fairview was purchased by my grandfather in 1937 and I am the third generation of my family to make wine here. We have vineyards in the leading coastal grape producing areas, where geographic and climatic diversity allow us to craft a range of truly distinctive wines, complemented by Fairview's range of awards winning artisanal cheeses. To life! - *Charles Back*

about the harvest: Harvest dates: Shiraz - mid-February 2007
MourvÃ¨dre and Grenache - mid-March 2007

The fruit was hand harvested in the early morning. The yield on the old Genache vineyards was below 2 tons/ha, and on the Shiraz and MourvÃ¨dre between 4.5 and 5 tons/ha.

in the cellar : The Grenache berries were hand sorted and fermented in 2000 litre open top French oak vats (stukvate) using RhÃ´ne yeasts. Hand punching was done twice daily and the wine was basket pressed. The Shiraz and MourvÃ¨dre were fermented in open concrete 'kuipe' (fermenters), with hand punching daily. The individual components were matured separately in 2nd to 4th fill French oak barrels for 12 months, then blended and bottled unfined and with a very light filtration.