wine.co.za
easiest way to buy wine

Fairview Shiraz 2008

Dark, dense red in the glass. Ripe, concentrated plum on the nose, with earthy nuances and notes of violet. The oak comes through as fragrant spice aromas, complementing the fruit. The palate is well-structured, with firm, slightly chalky, tannins, suggesting good aging potential. The finish is a delicate balance of fruit sweetness, spiced savoury character and lingering texture.



variety : Shiraz | 100% Shiraz
winery : Fairview Wines
winemaker : Anthony de Jager
wine of origin : Coastal
analysis : **alc :** 14.5 % vol **rs :** 2.7 g/l **pH :** 3.57 **ta :** 6 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **closure :** Cork

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, two different sites in Stellenbosch and a small addition of Swartland fruit from unirrigated bushvines.

about the harvest: HARVEST DATE:
Second and third week of February 2008 (Paarl and Agter-Paarl)
First week of March 2008 (Stellenbosch)
Third week of February 2008 (Swartland)

in the cellar : Average yields of Shiraz were kept to below 7 tons/ha through vigorous green harvesting. Grapes were destalked but not crushed. Rhône 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 specially selected, blended and bottled.