

Fairview Jakkalsfontein Shiraz 2005

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. A vibrant, warm and spicy wine, with aromatic cinnamon topnotes supported by juicy, berry fruits. The finish is silky smooth and the wine pairs excellently with red meats.

variety : Shiraz | 100% Shiraz

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Coastal

analysis : alc : 15 % vol rs : 4.8 g/l pH : 3.51 ta : 6.3 g/l

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

pack : Bottle **closure :** Cork

2004: Gold - Concours Mondial de Bruxelles 2008

2004: Gold - Michaelangelo International Wine Awards 2006

2004: 90 points - Wine Spectator

2003: 91 points - Wine Spectator

in the vineyard : The Jakkalsfontein vineyard in the Swartland region (Malmesbury) was planted in 1997, using Shiraz clone SH9C on rootstock Richter 99. 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.

Winemaker's Comments

"Jakkalsfontein Shiraz expresses the true character of the Swartland terroir and the flavours are spicy and rich yet supple. It is a layered example of complex, warmer climate Shiraz." Anthony de Jager

about the harvest: Harvest Dates: Mid February 2007

The grapes were harvested ripe at 26° Balling.

in the cellar : The grapes were hand sorted to remove unwanted grapes, destalked and sent to open-top 500 litre wooden barrels to ferment. After 10 days maceration and fermentation, the wine was basket pressed and allowed to complete malolactic fermentation in 225 litre French barriques. The wine also matured in these barrels for 20 months, with racking at regular intervals. 50% new French barrels were used.

