

Fairview Shiraz 1998

The 1998 vintage was a very warm vintage yielding ripe full flavoured wines. The fruit is grown at Fairview on the south western slopes of Paarl Mountain. We have a number of different clones here, grown on a mixture of soil types ranging from decomposed granite to sand. Yields of Shiraz are kept to below 7 tons/ha by a vigorous green harvest.

Grapes were destalked but not crushed. Rhone yeasts were used for fermentation. Malolactic completed in stainless, the wine racked and sent to barrel for 14 months. French oak is predominantly used for this Shiraz - a touch of new American oak adding some seasoning to the wine.

variety : Shiraz | Shiraz

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 3.3 g/l pH : 3.65 ta : 6.0 g/l

type : Red

pack : Bottle

ageing : Drinking well now, but will improve with 3 to 5 years in the bottle.

in the cellar : Dark ruby red in colour, this Shiraz has typical pepper, ripe black fruit, mint and a touch of marmite on the nose which is followed through by sweet spicy fruit.

