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Fairview Shiraz 2009

Intense red in the glass. Plummy fruit on the nose with a hint of sweet raspberry and splashes of opulent spice. The palate is complex and layered, revealing further fruit flavours and rich mouthfeel. Spice lingers on the finish. The wine shows excellent potential.



variety : Shiraz | 100% Shiraz
winery : Fairview Wines
winemaker : Anthony de Jager
wine of origin : Coastal
analysis : **alc :** 14.5 % vol **rs :** 3.5 g/l **pH :** 3.60 **ta :** 5.8 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **closure :** Cork

International Wine Challenge 2012 - Commended
Concours Mondial de Bruxelles 2012 - Silver Medal
Concours Mondial 2011 - Silver Medal

in the vineyard : "My father and grandfather planted Shiraz at Fairview as they felt that it would be well suited to the terroir in Paarl. Back in those days it was not popular or widely planted in this country and these early efforts went a long way to establishing Shiraz as an exciting variety with huge potential. Some of the early Fairview Shiraz bottlings from the 1970s are still drinking beautifully today and over the past three decades Shiraz has formed a cornerstone of our range both as a single varietal or as part of a blend. It continues to be our benchmark variety." Charles Back

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.

Winemaker's Comments
"The 2009 vintage has been labelled as 'textbook' and 'near perfect', proving to be an easy vintage to make amazing wine. The Shiraz is very expressive and concentrated without being over the top. This wine is a selection of the best parcels of Shiraz we have to our disposal. Perhaps the best vintage ever." Anthony de Jager

about the harvest: Harvest Dates: Mid February to Mid March 2009
Average yields of Shiraz were kept to below 7 tons/ha through vigorous green harvesting.

in the cellar : 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.