

Fairview Jakkalsfontein Shiraz 2007

Cedar and cherries interspersed with notes of liquorice and white pepper make for an attractive nose. The palate reveals dark, ripe fruit and firm tannins, medium weight and an elegant finish.

variety : Shiraz | 100% Shiraz
winery : Fairview Wines
winemaker : Anthony de Jager
wine of origin : Swartland
analysis : alc : 15.0 % vol rs : 2.7 g/l pH : 3.39 ta : 6.0 g/l
type : Red **style :** Dry **body :** Medium **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

ageing : Will benefit from another 5 - 8 years in the bottle.

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.

"The Swartland (Black Land) region of the Cape gets its name from the indigenous veld 'Rhinoceros Veld' which has a natural dark shade. This region has been farmed since the early 1700, by free burghers who were settled by the Dutch East India Company to provide supplies for the company's ships sailing to the spice islands in the east. Wild animals often preyed on the burghers' sheep, and competed for food and water. This provided an excuse to defy the administrators of the Cape, and start wine production in this region. The Jakkalsfontein vineyards are situated around a spring where, to this day, the eerie evening calls of black-backed jackals can be heard. Old unirrigated bush vines produce bunches of Shiraz grapes with small berries, resulting in a concentrated berry and spice laden wine with a long finish."
Charles Back

about the harvest: Harvest Date: Mid-February 2007
The grapes were harvested 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.

