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Fairview Enzaamheid Shiraz 2009

Dark fruit with notes of blueberry and herbal tea on the nose, followed by concentrated fruit on the palate. Fine texture accommodates flavours of black cherries, smoky cloves and savoury game. Complex and refined.



variety : Shiraz | 100% Shiraz
winery : Fairview Wines
winemaker : Anthony de Jager
wine of origin : Coastal
analysis : **alc :** 14.5 % vol **rs :** 4.6 g/l **pH :** 3.38 **ta :** 5.6 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **closure :** Cork

2009 Vintage
International Wine Challenge 2012 - Bronze Medal
Decanter World Wine Awards 2012 - Silver Medal
Concours Mondial de Bruxelles 2012 - Gold Medal

2006 Vintage
Matthew Jukes' Top 50 from Cape Wine 2008

2004 Vintage
2007 Decanter World Wine Awards - Bronze Medal
2007 International Wine Challenge - Bronze Medal
2007 Concours Mondial de Bruxelles - Great Gold Medal
Sante Classic Wine Trophy 2006 - Gold Medal
Veritas 2006 - Silver
John Platter Wine Guide - 5 stars

2003 Vintage
2006 Concours Mondial de Bruxelles - Gold Medal
Santé Classic Trophy 2005 - Gold Medal Red Wine
Wine Spectator - 91 points
John Platter Wine Guide - 4½ stars

2002 Vintage
2005 International Wine Challenge - Bronze Medal
2004 Concours Mondial de Bruxelles - Silver Medal
2003 International Wine Challenge - Silver Medal
2003 Concours Mondial Bruxelles - Gold Medal
2002 International Wine Challenge 2002 - Gold Medal
2002 Michelangelo International Wine Awards - Gold Medal
Veritas 2002 - Gold
2002 Paarl Vintners Shiraz Challenge - Top Shiraz
4½ stars John Platter Guide 2003
Wine Spectator - 92 points

ageing : This wine will develop over the next decade or longer.

in the vineyard : Eenzaamheid is ownded by Christo Briers-Louw, whose family has owned this land since 1775. Christo is a dedicated farmer, who has an intimate knowledge of the soils of Paarl. The gravely, decomposed shale soils of Paarl allow Shiraz to ripen without irrigation, producing wines of great expression and concentration.

This wine was previously known at Solitude Shiraz.

In 1699 a certain Mr Dippenauw was granted an enormous farm by his employer, the Dutch East India Company. It is uncertain whether this was a reward for his industry or whether the bosses cast him into the wilderness because he'd married dangerously - a sister of Adam Tas, diarist of the early colonial Cape and political

rebel (Tas was imprisoned by Governer Willem Adriaan van der Stel). What is known is that the newly-wed couple were so overwhelmed by the farm's isolation from Cape Town that they named it 'Eenzaamheid', a Dutch word meaning solitude. Today Eenzaamheid is owned by Christo Briers-Louw, whose family has owned the land since 1775. Christo is a dedicated farmer, who has an intimate knowledge of the soils of Paarl. These gravelly, decomposed shale soils allow Shiraz to ripen without irrigation, producing wines of great expression and concentration.

To Life! Charles Back

This vineyard was planted in 1996, with two Shiraz clones (SH1 and SH21) grafted onto Richter 99 rootstock. The soil type is Swartland shale, a deep uniform decomposed soil with excellent water retention. This allows these unirrigated vines to easily ripen the crop without stressing during our hot, dry summers. Strict winter pruning and summer canopy management ensure a well balanced crop that reaches good phenolic ripeness. A final crop thinning at 80% vêraison also ensures an even ripeness. The vineyard is regularly visited during the ripening period and tested by taste, visual and analytical examination to determine exact picking date.

Winemaker's Comments
"The conditions in 2009 were exceptional for the industry as a whole and the Eenzaamheid was definitely not an exception. This wine is only bottled in the best vintages and it was well worth the wait. The two previous vintages were not bottled. The cool climate and near-perfect conditions in 2009 yielded a well-rounded wine, with soft tannin, good fruit and expressive spice." Anthony de Jager

about the harvest: Harvest date: 11th February 2006

The grapes were machine harvested full ripe at 25.9° B. Mechanised harvesting was possible due to the uniform nature of the fruit on the vines, following meticulous vineyard management.

in the cellar : The fruit was rigorously hand-sorted to remove unwanted berries. The berries were transferred to 600 litre open-ended French oak barrels. Selected Rhône yeasts were used for fermentation and manual punch-downs were performed three times a day. Post fermentation maceration lasted for eight days. The grapes were basket pressed and the wine was sent to 225 litre French oak barriques for malolactic fermentation and further ageing. 45% new barrels were used and the remainder was matured in 2nd and 3rd fill barriques. Barrel aging lasted 21 months and the wine was bottled in the first week of December 2010. Total production for the 2009 vintage was sixteen barrels.