

## Fairview Jakkalsfontein Shiraz 2011

Lavender and fennel aromas interspersed with notes of sweet spice make for an attractive nose. The palate reveals dark, ripe fruit and smooth tannins, with a well-integrated acidity and lingering finish.

**variety :** Shiraz | 100% Shiraz

**winery :** Fairview Wines

**winemaker :** Anthony de Jager

**wine of origin :** Swartland

**analysis :** alc : 14.5 % vol    rs : 2.7 g/l    pH : 3.55    ta : 5.4 g/l

**type :** Red    **style :** Dry    **body :** Medium    **wooded**

**pack :** Bottle    **size :** 750ml    **closure :** Cork

2009: Silver - Decanter World Wine Awards 2013

2009: 5 Star Rating - John Platter Wine Guide 2013

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 :** Drinks well now but will be exceptional when cellared for another 5 – 8 years

**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: In the morning of 18 February 2011  
The grapes were harvested ripe at 25° Balling.

**in the cellar :** The grapes were carefully sorted in the vineyard and transported to the cellar in crates. The grapes were then destemmed and the berries were hand-sorted and transferred to large wooden vats (open fermentors). Punch downs were done a few times a day to mix the cap to get optimum flavour and colour extraction. After 10 days maceration and fermentation, the wine was basket pressed and allowed to complete malolactic fermentation in 225l French barrels. The wine was racked and then matured in these barrels (30% new oak) for 20 months, with racking at regular intervals. The best barrels were selected, blended and bottled.

