

## Fairview Shiraz 2010

Winemaker's Comments: This Shiraz is very expressive and concentrated without being over the top. The wine is from a selection of the best parcels of Shiraz we have at our disposal. Anthony de Jager

Tasting Note: Intense red in the glass. Plummy fruit on the nose with a hint of sweet raspberry and red fruit. The palate reveals further red fruit flavours with a touch of white pepper and a rich mouthfeel with well integrated tannins.

Pair with game - especially ostrich fillet or Eland with a meaty red wine jus. The perfect food wine.

**variety :** Shiraz | 100% Shiraz

**winery :** Fairview Wines

**winemaker :** Anthony de Jager

**wine of origin :** Paarl

**analysis :** alc : 14.00 % vol   rs : 4.2 g/l   pH : 3.63   ta : 6.1 g/l

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

**pack :** Bottle   **size :** 0   **closure :** Cork

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

**in the vineyard :** 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 and from trellised vineyards in Stellenbosch.

**about the harvest:** Harvest Dates: Second and third week of February 2010 (Paarl and Agter-Paarl)  
First week of March 2010 (Stellenbosch)

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 a combination of oak barrels and stainless steel tanks. The wine was racked and sent to barrel for 20 months. The wine was 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.

