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Fairview Caldera 2011

Aromas of spicy cherry on the nose, followed by notes of rosewater and Turkish delight. Medium to full-bodied with spice that carries through to the palate, followed by lingering flavours of cloves and smoked meats. Classified as a Southern Rhône styled wine, with an elegant finish.



variety : Grenache | 52.2% Grenache, 30.5% Mourvèdre, 17.3% Shiraz,
winery : Fairview Wines
winemaker : Anthony de Jager
wine of origin : Western Cape
analysis : **alc :** 14.0 % vol **rs :** 3.6 g/l **pH :** 3.50 **ta :** 5.5 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2010: 4 ½ - Platter's Wine Guide 2013
2010: Santam Paarl Shiraz Chenin Challenge Top 10 2012
2010: 5 hearts – Neil Pendock Winelands Guide 2013
2010: 92 points – Wine Review Online
2009: 91 points – Wine Spectator

in the vineyard : Caldera is a classic blend of three grape varieties from selected vineyards. The Grenache is from a young vineyard in the cooler Darling area. These vines were planted here due to their suitability to the climate, and are trellised yet dryland farmed. The Mourvèdre and Shiraz vines sourced from selected vineyard sites in the Agter-Paarl and Swartland, also from low producing un-irrigated Bush vines.

about the harvest: The fruit was hand harvested in the early morning. The Shiraz was harvested during the end of February 2011. The Mourvèdre and Grenache grapes were harvested during the first week of March 2011

in the cellar : The Grenache, Mourvèdre and Shiraz grapes were hand sorted and fermented in concrete kuipe using selected Rhône yeasts. The individual components were matured separately in 2nd to 4th fill French oak barrels for 14 months, then blended and bottled unfined and with a very light filtration.