

Fairview Shiraz 2011

Array of spice on the nose, including white pepper, cinnamon and hints of vanilla. The palate reveals aniseed and shows good length with firm tannins, typical of the 2011 vintage.

variety : Shiraz | 100% Shiraz
winery : Fairview Wines
winemaker : Anthony de Jager
wine of origin : Coastal Region
analysis : alc : 14.0 % vol rs : 2.97 g/l pH : 3.44 ta : 5.8 g/l
type : Red **style** : Dry **body** : Medium **taste** : Herbaceous **wooded**
pack : Bottle **size** : 750ml **closure** : Cork

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

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 dryland, trellised vineyards in Swartland.

about the harvest: Harvest Date: Second and third week of February 2011

in the cellar : Average yields of Shiraz were kept below 7 tons/ha through vigorous green harvesting. 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 24 months. The wine was aged in a combination of French and American oak, with approximately 20 % new wood being used. The components were then specially selected, blended and bottled.

