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Fairview Caldera 2010

Winemaker's comments: Although we have had to change the origin of the grapes for this vintage, the philosophy and recipe for the Caldera has not changed. It remains a wine with depth and concentration, but not overly showy. This is one of my favourite wines at Fairview, and is made to be appreciated, savoured and enjoyed.

Tasting note: Bright purple, red appearance with soft cinnamon spice alongside subtle smoked blackberry fruit. Well integrated tannins and balanced acidity make for a classically styled wine and savoury finish.



variety : Grenache | 43% Grenache, 43% Shiraz, 14% Mourvèdre
winery : Fairview Wines
winemaker : Anthony de Jager
wine of origin :
analysis : **alc :** 14.5 % vol **rs :** 4.6 g/l **pH :** 3.56 **ta :** 6.0 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 0 **closure :** Cork

in the vineyard : Established in 1693, Fairview cellar with its spectacular view of Table Mountain lies on the south western slopes of Paarl at the Cape of Good Hope. Fairview was purchased by my grandfather in 1937 and I am the third generation of my family to make wine here. We have vineyards in the leading coastal grape producing areas, where geographic and climatic diversity allows us to craft a range of truly distinctive wines, complemented by Fairview's range of award winning artisanal cheeses. To Life!

Charles Back

A Caldera is the traditional Catalan upright earthenware pot used for the preparation of deep, flavourful dishes. This wine is a perfect match for these, as well as the rustic flavours of Cape Mediterranean cooking.

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, also from unirrigated, trellised vines. Koffieklip soils.

about the harvest: Harvest Dates: Shiraz - mid-week of February 2010; Mourvèdre and Grenache - last week March 2010
The fruit was hand harvested in the early morning.

in the cellar : The Grenache and Shiraz were delicately handled and fermented in stainless steel tanks using selected Rhône yeasts. The Mourvèdre was fermented in old 500 litre oak barrels, with hand punching daily. 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.