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Fairview The Beacon Shiraz 2009

Bold and austere, with firm tannins and good acid indicating maturation potential. Shows ripe dark fruit, with a savoury edge.



variety : Shiraz | 100% Shiraz
winery : Fairview Wines
winemaker : Anthony de Jager
wine of origin : Paarl
analysis : **alc :** 15.0 % vol **rs :** 5.4 g/l **pH :** 3.37 **ta :** 5.9 g/l
type : Red **style :** Dry **wooded**
pack : Bottle **size :** 0 **closure :** Cork

2009: Decanter World Wine Awards 2013 - Commended
2009: Top 100 SA Wine Challenge 2013
2009: 1st Runner - Shiraz Showcase
2008: International Wine Challenge 2012 - Bronze Medal
2008: 91 points – Wine Spectator
2008: 5 stars – Platter's Wine Guide
2007: Silver – Michelangelo CCL Label International Wine Awards
2006: 4 1?2 stars – Platter's Wine Guide
2005: Gold – Concours Mondial de Bruxelles 2008
2005: 4 1?2 stars – Platter's Wine Guide
2005: 87 points – Wine Enthusiast
2005: 91 points – Wine Spectator
2004: Gold – IWSC 2006
2004: 90 points – Wine Spectator
2003: 4 1?2 stars – Platters' Wine Guide
2003: 87 points – Wine Enthusiast
2002: 93 points – Wine Spectator & 4 star Decanter

in the vineyard : This dry farmed vineyard was planted in 1995, using Shiraz clone SH9A, grafted onto rootstock R110. The deep Glenrosa soil type, retains soil moisture well, and ripens the crop early without stressing, during our long hot summers. Planted in a north-westerly facing rocky outcrop, the vines are pruned to a "bosstok " or bush vine. Depending on the growth, the vine is pruned to between 3 and 5 bearers per vine. Summer canopy management including a topping, which will reduce wind damage and green cropping at 80% veraison to ensure even ripening. The vineyard is regularly visited during the ripening period and tested by tasting, visual and analytical examination to determine exact picking date.

At 33° 44' latitude 18° 48' longitude, the surveyor general's trigonometric Beacon 194 rises above a mound of Ancient metamorphic shale. Formally the bed of a primordial ocean, these shales were blasted into a mound by the heating actions of magma penetrating close to the earth's surface. The Dreyer family has farmed in Paarl since 1705. Willie the present generation Dreyer farmer has a intimate knowledge of dry land farming. Unirrigated bush vines battle through large, flat, grey shale stone. The roots must claw their way deep beneath the rock in search of moisture and nutrients. Nature and the farmer work a double shift: the Glenrosa soils of Paarl encourage grape-bunches with tiny berries; the vines are pruned to bear a small crop. The joint result is a wine of considerable concentration and distinction.

The 2009 vintage will be remembered for an unusual mid-February thunderstorm, preceded by tropical-like humidity. The remainder of February was fine and the harvest started 10 days later than normal. Having worked with this block for a number of years (and seeing the wines develop in the bottle), we are improving our understanding of the terroir. With this has come an understanding of the grippy, bold tannins that characterize the wines. This creates wines that reward time in the bottle. Anthony de Jager

about the harvest: Harvest Date: Morning of 22 February 2009
Grapes were harvested fully ripe at 26.5° Balling.

in the cellar : The fruit was brought tothe cellar in small lug boxes, destalked and hand sorted over a sorting table.All raisins, under ripe berries and stalks were removed. The sorted berrieswere sent straight to 600 litre open French oak fermenters and allowed toferment naturally. Manual punch downs (pigeage) were performed threetimes daily. Post fermentation maceration lasted for four days. Wine wasbasket pressed, and malolactic fermentation was completed in 100% newFrench barrels. The wine was then racked, lightly sulphured and returned to40% new French oak, with the remainder in 2nd and 3rd fill French oakbarrels. This vintage spent a total of 20 months in oak.