

Fairview Caldera 2013

Deep ruby red colour. Complex aromas of lavender, liquorices, pepper and blackberries on the palate. A smooth elegant medium bodied wine with aging potential.

variety : Grenache | 48% Grenache, 30% Shiraz, 22% Mourvèdre

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Coastal Region

analysis : alc : 14.0 % vol rs : 2.9 g/l pH : 3.56 ta : 5.3 g/l

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

pack : Bottle **size :** 750ml **closure :** Cork

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!

A Calderata 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

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 Shiraz and Mourvèdre vines are sourced from selected vineyard sites in the Agter-Paarl and Swartland, also from low producing un-irrigated Bush vines.

about the harvest:

The Shiraz was harvested mid February 2012. The Mourvèdre and Grenache grapes were harvested during the first week of March 2012
The fruit was hand harvested in the early morning.

in the cellar : The Grenache, Shiraz and Mourvèdre grapes were hand sorted and fermented in Foudre (open-top French oak barrels). The individual components were matured separately in 2nd to 4th fill French oak barrels for 14 months, then blended and bottled unfiltered and with a very light filtration.

