

Fairview Jakkalsfontein Shiraz 2013

An intense dark red in the glass, with notes of mulberry, liquorice and a hint of nutmeg on the nose. The palate is complex with dark fruits, savoury spices and velvety tannins. Drinks well now and can be cellared for another 8- 10 years.

variety : Shiraz | 100% Shiraz

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Swartland

analysis : alc : 14.0 % vol rs : 3.2 g/l pH : 3.45 ta : 5.9 g/l

type : Red **style :** Dry **body :** Full **wooded**

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

ageing : Drinks well now and can be cellared for another 8 - 10 years

The Swartland (Black Land) region of the Cape gets its name from the indigenous veld "Rhinoceros Veld" which has a natural dark shade. This region has been farmed since the early 1700, by free burghers who were settled by the Dutch East India Company to provide supplies for the company's ships sailing to the spice islands in the east. Wild animals often preyed on the burghers' sheep, and competed for food and water. This provided an excuse to defy the administrators of the Cape, and start wine production in this region. The Jakkalsfontein vineyards are situated around a spring where, to this day, the eerie evening calls of black-backed jackals can be heard. Old irrigated bush vines produce bunches of Shiraz grapes with small berries, resulting in a concentrated berry and spice laden wine with a long finish.

in the vineyard : The Jakkalsfontein vineyard in the Swartland region (Malmesbury) was planted in 1997, using Shiraz clone SH9C on rootstock Richter 99. Dry farmed bushvines grow in deep weathered shale soils. These soils retain moisture well, which is much needed in the latter part of the hot dry summers normally experienced in the Swartland area. Summer canopy management includes suckering and tipping to ensure the canopy is well exposed to sunshine.

about the harvest: Harvest Date: Morning of 24 February 2012
The grapes were harvested ripe at 25° Balling.

in the cellar : Only the best bunches were selected in the vineyard and transported to the cellar in crates. The grapes were destemmed and the berries were hand-sorted and transferred to large wooden vats (open fermentors). Punch downs were done 3 times a day, mixing the skins for optimum flavour and colour extraction. The wine was basket-pressed and allowed to complete malolactic fermentation in 225l French and American barrels. The wine was racked and then matured in French barrels (45% new oak) for 19 months. The best barrels were selected, blended and bottled.

