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Fairview The Beacon Shiraz 2014

Dark ruby red in colour. Aromas of ripe plum, violet and cinnamon on the nose. This Shiraz resembles a French Syrah from the Northern Rhone. The palate is rich and full bodied with firm structure and complex flavours of fruit and spice. This wine has the potential to mature for 5 – 8 years.

A wonderful pairing with grilled lamb, grass-fed beef and venison



variety : Shiraz | 100% Shiraz
winery : Fairview Wines
winemaker : Anthony de Jager
wine of origin : Swartland
analysis : **alc :** 14.0 % vol **rs :** 3.5 g/l **pH :** 3.58 **ta :** 6.1 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : This wine has the potential to mature for 5 – 8 years.

in the vineyard : This dry farmed vineyard was planted in 1995, on a deep Glenrosa soil type that retains moisture well and allows the crop to ripen early, without stressing, during our long hot summers. Planted on 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 includes a topping, which will reduce wind damage, as well as 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 the ideal picking date.

in the cellar : Grapes were harvested fully ripe at 25° balling. The fruit was brought to the cellar in small lug boxes, destalked and hand sorted over a sorting table. All raisins, under ripe berries and stalks were removed. The sorted berries were sent straight to open French oak fermenters (foudres). Manual punch downs (pigeage) were performed three times daily. Post fermentation maceration lasted for two days. Wine was basket pressed, and malolactic fermentation was completed in French oak of which 30% was new oak and 70% was 2nd and 3rd fill barrels. This vintage spent a total of 20 months in oak.