wine.co.za
easiest way to buy wine

Fairview Eenzaamheid Shiraz 2014

Deep red colour with aromas of blueberries, plums, liquorice and violets. Complex flavours of black pepper and dark fruit with a well balanced palate, integrated structured tannins and good length. Potential to age in the bottle for another 5 – 10 years.

Lamb chops with fennel relish or paprika-roasted leg of lamb.



variety : Shiraz | 100% Shiraz
winery : Fairview Wines
winemaker : Anthony de Jager
wine of origin : Paarl
analysis : **alc :** 14.0 % vol **rs :** 3.3 g/l **pH :** 3.61 **ta :** 6.1 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : 5 - 10 years

in the vineyard : The vineyard was planted in 1996, with two Shiraz clones (SH1 and SH21) grafted onto Richter 99 rootstock. The soil type is Swartland shale - a deep, uniform decomposed soil with excellent water retention. This allows these unirrigated vines to easily ripen the crop without stressing during our hot, dry summers. Strict winter pruning and summer canopy management ensure a well-balanced crop that reaches good phenolic ripeness. A final crop thinning at veraison also ensures an even ripeness. The vineyard is regularly visited during the ripening period and tested by taste, sight and analysis to determine the optimum picking date.

in the cellar : The grapes were handpicked at 24 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). Only manual punch downs (pigeage) were used during fermentation. The skins were basket pressed, and malolactic fermentation was completed in 40% new French barrels, with the remainder maturing in second and third fill barrels to respect the integrity of the wine. Barrel aging lasted 20 months.