

## Fairview Jakkalsfontein Shiraz 2014

Deep crimson. Highly perfumed - with rich notes of mulberry, black cherries and a light spice quality on the nose. Dark fruit and more savoury on the palate, with a touch of black pepper. Bold and fresh on the long, tangy finish.

Gorgeous with grilled lamb or grass fed beef, and strong hard cheeses such as cheddar or a mellow blue.

**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   **taste :** 0   **wooded**

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

**ageing :** This wine will harmonize very agreeably over the short to medium term, with a cellar life of 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 unirrigated 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:** The grapes were harvested ripe at 25°B. 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 fermenters). Punch downs were completed 3 times a day, mixing the skins for optimum flavour and colour extraction. The wine was basketpressed and allowed to complete malolactic fermentation in 225l French barrels. To complete the process, the wine was racked and matured in French barrels (40% new oak) for 20 months. The best barrels were selected, blended and bottled.

**in the cellar :** The 2014 vintage was about 10-14 days later than normal. We normally pick Jakkalsfontein Shiraz in the second week of February, but in 2014 we picked this block on the 21st February. Late summer rain (with unusual heavy rain in November), and a cool February were the main culprit. The vineyard team had their hands full fighting off disease but ultimately, the late, slow ripening resulted in beautifully mature grapes with expressive fruit and evolved tannins.

