

## Fairview Swartland 2015

Dark inky red colour, with cardamom, black berries and vanilla on the nose. Enjoy a rich, concentrated palate with flavours of ripe fruits, savoury spices while the tannins are robust and refined. It is an elegant wine with a long finish.

Beef, particularly barbequed, is an ideal for pairing with this Swartland Shiraz. Pork or even duck with strongly flavored sauces can also work, providing the sauce is not sweet.

variety : Shiraz | 100% Shiraz

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Swartland

analysis : alc : 14.0 % vol rs : 3.6g/l g/l pH : 3.59 ta : 5.5g/l g/l

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

pack : Bottle size : 750ml closure : Cork

in the vineyard : A blend of two expressive Swartland Shiraz vineyards. The grapes were harvested from two bushvine vineyards. Both sites are planted on deep, weathered shale soils. These are suitable for dryland viticulture as they hold moisture well, due to their clay content.

about the harvest: The fruit was handpicked at 24.5 degrees Balling and hand-sorted over sorting tables. The grapes were fermented in open-top oak fermenters, with hand punch downs taking place daily. Extended skin contact was allowed. After fermentation, the wine was basket-pressed and transferred to French oak barrels for malolactic fermentation and maturation. The wine spent 20 months in 225L French oak barrels, with 20% new wood being used.

