

## Fairview Shiraz 2015

Intense garnet red in the glass. Notes of vanilla, savoury spice and black plums on the nose. The palate is medium-bodied with flavours of spice, black pepper, smoked meats and dark fruits. The wine finishes with well structured, firm tannins.

Drinking well now, sip this perfect midweek bottle alongside barbecued meats. A bold wine like this can even hold up to the intense flavors of slow-roasted barbecue pork.

**variety** : Shiraz | 100% Shiraz

**winery** : Fairview Wines

**winemaker** : Anthony de Jager

**wine of origin** : Coastal Region

**analysis** : alc : 14.0 % vol rs : 2.8 g/l pH : 3.51 ta : 5.5 g/l

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

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

Established in 1693, Fairview cellar with its spectacular view of Table Mountain lies on the southwestern slopes of Paarl at the Cape of Good Hope. My grandfather purchased Fairview in 1937 and I am the third generation of my family to make wine here. We have vineyards in the leading coastal grape producing areas, where geographic and climatic diversity allows us to craft a range of truly distinctive wines, complemented by Fairview's range of award winning artisanal cheeses. To Life!

**in the vineyard** : Shiraz is sourced from a special selection of our vineyards, predominantly at Fairview on the south western slopes of Paarl Mountain on decomposed granite soils. Complimentary components of the blend are from dryland vineyards in Agter-Paarl on deep Malmesbury shale soils and from dryland vineyards in Swartland and from our cooler Atlantic vineyards in Darling.

**about the harvest**: Harvest Date: End of February through to mid March

**in the cellar** : Grapes were destalked and lightly crushed before fermentation. Grapes were fermented on the skins for 10 days and then pressed. Malolactic fermentation was completed in oak barrels with a small portion in tank. The wine was racked and sent to barrel for 12 months. The wine was aged in a combination of French and American oak, with approximately 30 % new wood being used. The components were then specially selected, blended and bottled.

