

Beacon Shiraz 2001

Colour: Dark ruby red.

Aroma: Ripe black fruit, pepper cloves and star anise.

Palate: Youthful tension of fruit, tannin and acid.

variety : Shiraz | Shiraz

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin :

analysis : alc : 14.65 % vol rs : 2.9 g/l pH : 3.53 ta : 6.38g/l g/l

type : Red

2001 - Gold at the Michelangelo International Wine Awards 2002.

2001 - Gold at the Veritas Awards 2002.

2001 - 4 1/2 stars John Platter Guide.

2001 - Bronze at the South African Trophy Show 2002.

2001 - Silver at the International Wine Challenge 2002.

2001 - 91 points in the Wine Spectator 2003.

2001 - Gold at the International Wine Challenge 2003.

2002 - Silver at the International Wine Challenge 2003.

ageing : Has fantastic maturation potential.

in the vineyard : This dry farmed vineyard was planted in 1995, using Shiraz clone SH9A, grafted onto rootstock R110.

The deep Glenrosa soil type, retains soil moisture well, and ripens the crop 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 6 bearers per vine.

Summer canopy management including a topping, which will reduce wind damage and 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 exact picking date.

about the harvest: The 2001 vintage was a very warm vintage yielding ripe full flavoured wines. This vineyard is naturally low in vigor. The wine is amongst the most complex and interesting expressions of Shiraz in the Cape.

in the cellar : Grapes were harvested fully ripe at over 26 balling. The fruit was destalked and lightly crushed. The must then chilled and cold soaked for 5 days before fermentation begun. The wine was pressed off when dry and transferred to new French 225L barrels. Malolactic fermentation was completed in barrel. The wine was then racked, lightly sulphured and returned to barrel. The wine spent a total of 16 months in oak.