

Fairview SMV 2002

Veritas 2006 - Bronze

Colour: Vibrant inky red.

Aroma: Spice, ripe black fruit and peach.

Palate: Chunky dense fruit and spice good balance and length.

This expressive, perfectly balanced wine will make an elegant table partner to a whole range of different dishes, including roast leg of lamb stuffed with apricots, spinach and (preferably Fairview) goats milk cheese, gratin of potato with blue cheese and cream, or a ripe cambzola style cheese such as Fairview Bleu en Blanc.

variety : Shiraz | 66% Shiraz, 30% Mourvedre, 4% Viognier

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Coastal

analysis : alc : 14.7 % vol rs : 2.9 g/l pH : 3.57 ta : 5.7 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Cork

Veritas 2006 - Bronze

2002 South African Trophy Wine Show - Bronze

2002 Michelangelo International Wine Awards - Gold Medal

John Platter Guide - 3 ½ stars

2003 International Wine Challenge - Bronze Medal

Veritas 2003 - Double Gold

2005 International Wine Challenge - Bronze

ageing : Drinks well now, but will improve with 3 to 5 years in the bottle.

in the vineyard : Established in 1693, Fairview cellar " with its spectacular view of Table Mountain, lies on the south western slopes of Paarl at the Cape of Good Hope. Fairview was purchased by my grandfather in 1937 and I am the third generation of my family to make wine at the Fairview cellar. We have vineyards in the leading Coastal wine producing area where geographic and climatic diversity allow us to craft a range of truly distinctive wines. In addition, Fairview is the country's leading producer of gourmet cheese.

Fairview SMV 2002 is a harmonious blend of Shiraz (66%), Mourvedre (30%) and Viognier (4%). These three varieties, whose ancestral homes are in warmer parts of the old world, are perfectly suited to our terroir, with its generous soils and warm climate. Ripe Shiraz, with its spicy character is complimented by the savouriness of Mourvedre " and the wine is finished off with Viognier.

about the harvest: The grapes were harvested in March 2002. The 2002 SMV is possibly the only Rhone style blend of this kind in the world. The grapes are grown at Fairview on the southwestern slopes of Paarl Mountain. Fairview is one of the only producers of Mourvedre in South Africa, though the grape has a history here, it having been one of the grapes in our national mix 100 years ago. The mourvedre of old was replaced with such varieties as Chevin and Colombard, but is now having a worthy resurgence. Fairview is also the leading Viognier producer in South Africa. We have also planted both of these varieties on our farm in Malmesbury.

