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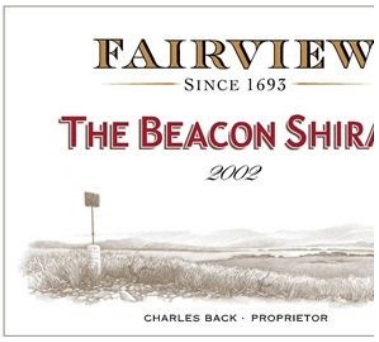
Fairview The Beacon Shiraz 2002



The 2002 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.
Colour: Dark ruby red.
Aroma: Ripe black fruit, pepper, cloves and star anise.
Palate: Youthful tension of fruit, tannin and acid.

variety : Shiraz | 100% Shiraz
winery : Fairview Wines
winemaker : Anthony de Jager
wine of origin : Coastal
analysis : **alc :** 15.66 % vol **rs :** 3.1 g/l **pH :** 3.59 **ta :** 6.0 g/l
type : Red
pack : Bottle

2001 Vintage
Gold at the Michelangelo International Wine Awards 2002
Gold at the Veritas Awards 2002
4Â½ stars John Platter Guide
Silver at the International Wine Challenge 2002
91 points in the Wine Spectator 2003
Gold at the International Wine Challenge 2003

2002 Vintage
Silver at the International Wine Challenge 2003
93 points in the Wine Spectator 2003
Gold medal at the Concours Mondial de Bruxelles 2004
Silver medal at the Michelangelo International Wine Competition 2004

ageing : Has fantastic maturation potential.

in the vineyard : At 33Âº 44â€™ latitude 18Âº 48â€™ longitude, the surveyor generalâ€™s trigonometric Beacon 194 rises above a mound of Ancient metamorphic shale. Formally the bed of a primordial ocean, these shales were blasted into a mound by the heating actions of magma penetrating close to the earthâ€™s surface. The Dreyer family has farmed in Paarl since 1705. Willie the present generation Dreyer farmer has a intimate knowledge of dry land farming. Unirrigated bush vines battle through large, flat, grey shale stone. The roots must claw their way deep beneath the rock in search of moisture and nutrients. Nature and the farmer work a double shift: the Glenrosa soils of Paarl encourage grape-bunches with tiny berries; the vines are pruned to bear a small crop. The joint result is a wine of considerable concentration and distinction.

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 in a North - Westerly facing rocky outcrop, the vines are pruned to a â€œbosstokâ€ or bush vine. Depending on the growth, the vine is pruned to between 3 and 5 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: Grapes were harvested fully ripe at over 26Â°B.

in the cellar : 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 225 liter 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.