

CHARLES BACK  
**FAIRVIEW**  
SINCE 1693

2005 THE BEACON SHIRAZ

At 33°44' latitude 18°48' longitude, the surveyor general's trigonometric beacon 194 rises above a mound of ancient metamorphic shale. Formerly the bed of a primordial ocean, these shales were blasted into a mound by the heating actions of magma penetrating close to the earth's surface. The Dreyer family has farmed in Paarl since 1705. Willie, the present generation Dreyer farmer, has an 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.

*Charles Back*

**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 5 bearers per vine. Summer canopy management includes a topping, which will reduce wind damage, as well as 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 the ideal picking date.

**HARVEST DATE:** Morning of 9 February 2005

**WINEMAKING:** Grapes were harvested fully ripe at 26.3° balling. The fruit was destalked and lightly crushed. The must was then chilled and cold soaked for two days. Fermentation took place in open 500 litre new and used French oak barrels, during which manual punch downs (*pigeage*) were performed three times daily. Post fermentation maceration lasted for six days. Wine was basket pressed, and malolactic fermentation was completed in barrel. The wine was then racked, lightly sulphured and returned to 40% new French oak, with the remainder in used French oak barrels. This vintage spent a total of 16 months in oak.

**WINEMAKER'S COMMENTS:** Similar to the previous two years, the 2005 vintage was again a warm vintage and the wines show ripe full flavours and grippy tannins. The Beacon 2005 is a more serious style, and has oaky, bacon aromas which continue into densely deep-flavoured dark berry-fruits as it opens up. More serious tannins line this wine nicely, accentuating its immense fruit structure. Will age well for 5-8 years. *Anthony de Jager*

**RECOGNITION:**

Gold – Concours Mondial de Bruxelles 2008  
4 ½ stars – Platter's Wine Guide

**PREVIOUS VINTAGES:**

2004: Gold – IWSC 2006  
2004: 90 points – Wine Spectator  
2003: 4 ½ stars – Platters' Wine Guide  
2002: 93 points – Wine Spectator



<i>Wine of Origin</i>	Paarl
<i>Alcohol</i>	14.65%
<i>Residual sugar</i>	3.3 g/l
<i>Total acid</i>	5.9g/l
<i>pH</i>	3.44

**VARIETIES**

Shiraz 100%

