

# FAIRVIEW

## 2002 SMV

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.

Fairview SMV 2002 is a harmonious blend of Shiraz (66%), Mourvèdre (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 Mourvèdre and the wine is finished off with Viognier. This expressive, perfectly Balanced wine will make an elegant table partner to a range of different dishes.

Harvest Date: March 2002

Oenological Treatment:

A quirk of nature occurred with Shiraz, Mourvèdre and Viognier all being optimally ripe on the same day. This allowed us to crush the three together. The must was cold soaked for a week, before fermentation started. Rhone yeast strains were selected for this wine. The wine was transferred directly to a mix of new and second fill French and American barrels where malolactic fermentation was completed. The wine spent 14 months in barrel and was bottled following a light filtration.

Wine makers tasting notes:

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 Mourvèdre 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 Mourvèdre 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.

Colour: Vibrant inky red

Aroma: Spice, ripe black fruit and peach

Palate: Chunky dense fruit and spice good balance and length

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

Wine Analysis:

Alcohol 14.7%

Residual Sugar 2.9g/l

Total Acidity: 5.7

pH 3.57

