



FOUNDED 1693

FAIRVIEW**THE BEACON SHIRAZ 2013****LIMITED RELEASE**

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 on this land 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 Swartland region 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, on a deep Glenrosa soil type that retains moisture well and allows the crop to ripen 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 8 February 2013**WINEMAKING**

Grapes were harvested fully ripe at 25° balling. The fruit was brought to the cellar in small lug boxes, destalked and hand sorted over a sorting table. All raisins, under ripe berries and stalks were removed. The sorted berries were sent straight to open French oak fermenters (*foudres*). Manual punch *downs* (*pigeage*) were performed three times daily. Post fermentation maceration lasted for two days. Wine was basket pressed, and malolactic fermentation was completed in French oak of which 20% were new oak and 80% were 2nd and 3rd fill barrels. This vintage spent a total of 20 months in oak.

WINEMAKER'S COMMENTS

The 2013 vintage was characterized by a cold wet winter, mild spring and a warm to hot summer without any significant heat wave conditions. This is crucial for this extreme bush vine site as the grapes are very exposed, which could lead to unwanted sun burn. Strict hand sorting ensures a wine that is rich, layered and complex, without any unwanted overripe character. -Anthony de Jager -

Wine of Origin	Swartland
Alcohol	14.0%
Residual sugar	3.4 g/l
Total acid	5.9 g/l
pH	3.52
Varieties: <input type="checkbox"/> Shiraz	100%
Closure	Natural Cork

TASTING NOTE

Dark ruby red in colour. Aromas of white pepper, mixed spice and black cherries, this Shiraz resemble a French Syrah from the Northern Rhone. The palate is full bodied with firm structure and evident tannins and should mature for 5 – 8 years.

FOOD RECOMMENDATION

A wonderful pairing with Grilled Lamb, Grass Fed Beef and venison

RECOGNITION (PREVIOUS VINTAGES)

2013: Top 100 SA Wines 2015

2013: 90 points – Wine Spectator November 2015

2012: 91 points – Wine Spectator May 2015

2011: 92 points – Paul Lukacs- Wine Review Online July 2015

2011: 91+ points – Stephen Tanzer's Wine Review June 2015

2011: 91 points – Wine Spectator January 2015