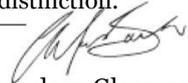




FOUNDED 1693

**FAIRVIEW****THE BEACON SHIRAZ 2014****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:**19<sup>th</sup> of February 2014**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 30% was new oak and 70% was 2nd and 3rd fill barrels. This vintage spent a total of 20 months in oak.

**WINEMAKER'S COMMENTS:**

The 2014 vintage was about 10-14 days later than normal. We normally pick The Beacon Shiraz in the second week of Feb, but in 2014 we picked this block on the 19<sup>th</sup> February. Late summer rain (with unusual heavy rain in November), and a cool Feb were the main culprit. The vineyard team had their hands full fighting off disease but ultimately, the late, slow ripening resulted in beautifully mature grapes with expressive fruit and evolved tannins. - *Anthony de Jager* -

**TASTING NOTE:**

Dark ruby red in colour. Aromas of ripe plum, violet and cinnamon on the nose. The palate is rich and full bodied with firm structure and complex flavours of fruit and spice. This wine has the potential to mature for 5 – 8 years.

**FOOD RECOMMENDATION:**

A wonderful pairing with grilled lamb, grass-fed beef and venison

**RECOGNITION (PREVIOUS VINTAGES)**

**2014:** Top 12 SA Shiraz Challenge 2017

**2013:** Top 100 SA Wines 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

**2011:** 92 points – Tim Atkins SA Report Publication 2014

**2011:** 92 points Wine Spectator; Top 12 Shiraz SA Wine Challenge 2014

<b>Wine of Origin</b>	Swartland
<b>Alcohol</b>	14.0%
<b>Residual sugar</b>	3.5 g/l
<b>Total acid</b>	6.1 g/l
<b>pH</b>	3.58
<b>Varieties:</b>	
Shiraz	100%