



FOUNDED 1693

FAIRVIEW**EENZAAMHEID SHIRAZ 2015****LIMITED RELEASE**

In 1699, a certain Mr. Dippenauw was granted an enormous farm by his employer, the Dutch East India Company. It is uncertain whether this was a reward for his industry or whether the bosses cast him into the wilderness because he'd married dangerously (a sister of Adam Tas, diarist of the early colonial Cape and political rebel imprisoned by Governor Willem Adriaan van der Stel). What is known is that the newlywed couple was so overwhelmed by the farm's isolation from Cape Town that they named it "Eenzaamheid", a Dutch word meaning *solitude*. Today Eenzaamheid is owned by Christo Briers-Louw, whose family has owned the land since 1775. Christo is a dedicated farmer with an intimate knowledge of the soils of Paarl. The gravelly, decomposed shale soils on the farm allow Shiraz to ripen without irrigation, producing wines of great expression and concentration.

 Charles Back
**IN THE VINEYARD:**

The vineyard was planted in 1996, with two Shiraz clones (SH1 and SH21) grafted onto Richter 99 rootstock. The soil type is Swartland shale - a deep, uniform decomposed soil with excellent water retention. This allows these unirrigated vines to easily ripen the crop without stressing during our hot, dry summers. Strict winter pruning and summer canopy management ensure a well-balanced crop that reaches good phenolic ripeness. A final crop thinning at veraison also ensures an even ripeness. The vineyard is regularly visited during the ripening period and tested by taste, sight and analysis to determine the optimum picking date.

HARVEST DATE:

11 February 2015

WINEMAKING:

The grapes were handpicked at 24 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*). Only manual punch downs (*pigeage*) were used during fermentation. The skins were basket pressed, and malolactic fermentation was completed in 30% new French barrels, with the remainder maturing in second and third fill barrels to respect the integrity of the wine. Barrel aging lasted 22 months.

WINEMAKER'S COMMENTS:

The 2015 vintage was about 10-14 days later than normal and was picked in the second week of Feb. The 2014 winter was wetter than the previous term's average which contributed to a very healthy vineyard. The 2015 vintage has good fruit, solid structure and that typical Eenzaamheid spiciness. The 2015 is one of the best vintages yet and it is comparable with the 2013 & 2009 vintage. This wine should age very well - *Anthony de Jager*-

TASTING NOTE:

Deep red colour with layered aromas of blueberries, pepper, cranberries and violets. The palate is dense with flavours of cinnamon, cranberries and integrated oak. The wine is balanced and the soft tannins lead to a long finish. Potential to age in the bottle for another 5 – 10 years.

FOOD RECOMMENDATION:

Lamb chops with fennel relish or paprika-roasted leg of lamb

RECOGNITION (PREVIOUS & CURRENT VINTAGES)**2015:** 4.5 Stars - Platter's South African Wine Guide 2016**2014:** 4.5 Stars - Platter's South African Wine Guide 2016**2014:** Top 100 status/Double Platinum awards - NWC/Top 100 South African Wine Awards 2017**2013:** Top 12 Shiraz SA Challenge 2016**2013:** 90 points – Wine Spectator 2015**2013:** Top 12 Shiraz SA Challenge 2015**2013:** Top 100 SA Wines 2015**2012:** 91 points – Stephen Tanzer's Wine Review June 2015

Wine of Origin	Paarl
Alcohol	14.0%
Residual sugar	3.0 g/l
Total acid	5.5 g/l
pH	3.53
Varieties	
Shiraz	100%