



FOUNDED 1693

FAIRVIEW**JAKKALSFONTEIN SHIRAZ 2016****LIMITED RELEASE**

The Swartland (Black Land) region of the Cape gets its name from the indigenous veld “Rhinoceros Veld” which has a natural dark shade. This region has been farmed since the early 1700, by free burghers who were settled by the Dutch East India Company to provide supplies for the company’s ships sailing to the spice islands in the east. Wild animals often preyed on the burghers’ sheep, and competed for food and water. This provided an excuse to defy the administrators of the Cape, and start wine production in this region. The Jakkalsfontein vineyards are situated around a spring where, to this day, the eerie evening calls of black-backed jackals can be heard. Old unirrigated bush vines produce bunches of Shiraz grapes with small berries, resulting in a concentrated berry and spice laden wine with a long finish.

 Charles Back
**IN THE VINEYARD:**

The Jakkalsfontein vineyard in the Swartland region (Malmesbury) was planted in 1997, using Shiraz clone SH9C on rootstock Richter 99. Dry farmed bushvines grow in deep weathered shale soils. These soils retain moisture well, which is much needed in the latter part of the hot dry summers normally experienced in the Swartland area. Summer canopy management includes suckering and tipping to ensure the canopy is well exposed to sunshine.

HARVEST DATE: 8 February 2016**WINEMAKING:**

The grapes were harvested ripe at 25°B. Only the best bunches were selected in the vineyard and transported to the cellar in crates. The grapes were destemmed and the berries were hand-sorted and transferred to large wooden vats (open fermenters). Punch downs were completed 3 times a day, mixing the skins for optimum flavour and colour extraction. The wine was basket-pressed and allowed to complete malolactic fermentation in 225l French barrels. To complete the process, the wine was racked and matured in French barrels (40% new oak) for 20 months. Only the best barrels were selected, blended and bottled.

WINEMAKER’S COMMENTS:

The 2016 vintage was picked in the normal picking window which is at the beginning of the second week of February. The 2015 winter was the first of the very dry spell we are still experiencing. We received just over 300mm of rain which is half of our long term average annual rainfall forecast. The growing season was also warm and dry, which resulted in a small, healthy crop with small berries and bunches and loads of concentration in the wine. The wine is dark and brooding with firm tannins and structure and will certainly age well. - Anthony de Jager-

TASTING NOTE:

Deep crimson. Highly perfumed - with rich notes dark fruits typical of Swartland Syrah. Aromas of red currants, black cherries and oak spices on the nose with concentrated dark fruit and savoury flavours on the palate. Bold tannins gives the wine length and age-ability which will harmonize very agreeably in the next 8 – 10 years. Gorgeous with grilled lamb or grass fed beef, and strong hard cheeses such as cheddar or a mellow blue.

RECOGNITION (PREVIOUS VINTAGES)

2013: 91 points – Wine Spectator 2015
 2012: 92 points – Stephen Tanzer’s Wine Review June 2015
 2011: 91 points - Tim Atkins SA Report Publication 2014
 2011: Top 100 SA wines 2014
 2009: 5 star – Platter’s Wine Guide 2013
 2009: 91 points – Wine Review Online

Wine of Origin	Swartland
Alcohol	13.88%
Residual sugar	3,7 g/l
Total acid	5.9 g/l
pH	3.51
Varieties Shiraz	100%