



FOUNDED 1693

**FAIRVIEW**

Established in 1693, Fairview cellar with its spectacular view of Table Mountain lies on the southwestern slopes of Paarl at the Cape of Good Hope. My grandfather purchased Fairview in 1937 and I am the third generation of my family to make wine here. We have vineyards in the leading coastal grape producing areas, where geographic and climatic diversity allows us to craft a range of truly distinctive wines, complemented by Fairview's range of award winning artisanal cheeses. To Life!

 Charles Back

## 2011 Fairview Shiraz

### IN THE VINEYARD

Shiraz is sourced from a number of sites. Some of the fruit is grown at Fairview on the south western slopes of Paarl Mountain. The Fairview Shiraz vineyards are primarily on decomposed granite soils and have drip irrigation. The other components of the blend are from dry land vineyards in Agter-Paarl on deep Malmesbury shale soils and from dryland, trellised vineyards in Swartland.

### HARVEST DATE

Second and third week of February 2011

### WINEMAKING

Average yields of Shiraz were kept below 7 tons/ha through vigorous green harvesting. Grapes were destalked but not crushed. Rhône yeasts were used for fermentation. Malolactic fermentation was completed in a combination of oak barrels and stainless steel tanks. The wine was racked and sent to barrel for 24 months. The wine was aged in a combination of French and American oak, with approximately 20 % new wood being used. The components were then specially selected, blended and bottled.

### WINEMAKER'S COMMENTS:

This Shiraz is very expressive and concentrated without being over the top. The wine is from a selection of the best parcels of Shiraz we have at our disposal. Anthony de Jager

### TASTING NOTE

Array of spice on the nose, including white pepper, cinnamon and hints of vanilla. The palate reveals aniseed and shows good length with firm tannins, typical of the 2011 vintage.

<b>Wine of Origin</b>	Coastal
<b>Alcohol</b>	14%
<b>Residual sugar</b>	2,97 g/l
<b>Total acid</b>	5,8 g/l
<b>pH</b>	3,44
<b>Varieties</b>	
Shiraz	100%
<b>Closure</b>	Natural Cork