

## Fairview Pinotage Viognier 2003

Concours Mondial de Bruxelles 2005 - Gold

Silver - International Wine and Spirit Competition (IWSC) 2005

International Wine Challenge 2005 - Bronze

The wine is vibrant purple red in colour and has aromas of spicy black fruit. There are ripe soft tannins and opulent fruit on the palate.

**variety :** Pinotage | 100% Pinotage

**winery :** Fairview Wines

**winemaker :** Anthony de Jager

**wine of origin :** Coastal

**analysis :** alc : 14.92 % vol   rs : 2.0 g/l   pH : 3.57   ta : 5.6 g/l

**type :** Red   **style :** Dry   **body :** Full   **taste :** Fruity   **wooded**

**pack :** Bottle

### 2003 Vintage

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**in the vineyard :** Pinotage is mostly harvested from bush vines, some of which are 25 years old. This is supplemented by a small amount of fruit from a younger trellised vineyard at Fairview. The vineyards are from three sites: Malmesbury and Agter Paarl, which are dry farmed vineyards on deep soils, and Fairview in more sandy duplex.

**about the harvest:** The Pinotage and Viognier were harvested and co-fermented. The bunches were de-stalked and crushed into open fermenters. The wine was left for 2 days to cold-soak before fermentation. Fermentation occurred at 22 - 27C and hand punched twice a day. After yeast and malolactic fermentation was completed, the wine spent 19 months in French oak prior to bottling. The oaking is therefore very subtle, elevating the Viognier.

