

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

Concours Mondial de Bruxelles 2005 - Gold

Silver - International Wine and Spirit Competition (IWSC) 2005

International Wine Challenge 2005 - Bronze

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.

