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Fairview Viognier 2005

International Wine and Spirit Competition (IWSC) 2006 - Bronze
Concours Mondial de Bruxelles 2006 â€“ Great Gold Medal
The Fairview grapes provided freshness and fragrant upfront fruit, while the dryland component provides depth, richness and full mouthfeel.
Colour: Intense green gold.
Aroma: Focused peach, apricot and accasia flower aromas.
Palate: Well balanced rich mouthfeel with a long finish.



variety : Viognier | 100% Viognier
winery : Fairview Wines
winemaker : Anthony de Jager
wine of origin : Coastal
analysis : **alc :** 14.56 % vol **rs :** 3.0 g/l **pH :** 3.25 **ta :** 6.2 g/l
type : White **wooded**
pack : Bottle

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ageing : Enjoy now.

in the vineyard : Fairview cellar - with it's spectacular view of Table Mountain - lies on the south west slopes of Paarl at the Cape of Good Hope. Established more than 300 years ago, Fairview has been in my family for three generations. Our committed team carefully guide the wine from the vine to the bottle, capturing yet another perfect Cape summer.

Viognier grows on the gentle south facing Fairview slopes at the base of Paarl mountain on granite soils and some new sites the agter Paarl (Primo vineyards-Glenrosa soil type).

about the harvest: Grapes where handpicked in the early mornings and bunch pressed in February 2005 at 25.2Â° Balling. Once the skin colour changes to a slight yellow colour on the shoulder of the bunch. At this stage the rather tannic taste is riper and less astringent.

in the cellar : Fermentation is done in 50% 2nd Fill, 15% new Frenck Oak and the remainder in tank. After fermentation, the wine is left sur lie (4 months) botanage weekly. Partial malolatic fermentation.