

Fairview Pinotage Viognier 2004

International Wine and Spirit Competition (IWSC) 2006 - Bronze

Concours Mondial de Bruxelles 2006 â€” Silver Medal

Colour: Vibrant purple red.

Aroma: Spicy black fruit.

Palate: Ripe soft tannins and opulent fruit.

variety : Pinotage | Pinotage, Viognier

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Coastal

analysis : alc : 14.47 % vol rs : 1.8 g/l pH : 3.56 ta : 5.5 g/l

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

pack : Bottle

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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 is dry farmed vineyards on deep shale soils, and Fairview in more sandy, duplex soils.

Viognier grows on the gentle slopes at the base of Paarl mountain on granite soils and some new sites in Agter Paarl (Primo vineyards â€” Glenrosa soil type). Weâ€™ve been co-fermenting (experimentally) a Pinotage and Viognier for the last 3 years and the results have always been surprising and interesting. The resultant wine normally has a slight perfumed lift and subtle tannin evolution.

about the harvest: Harvest Date: February 2004

The Pinotage and Viognier were harvested and co-fermented. The bunches were destalked and crushed into stainless steel fermenters.

in the cellar : The wine was left two days to cold-soak before fermentation. Fermentation occurred at 22 - 27Â°C and three pump overs were done per day. After fermentation the wine was pressed off, and malolactic fermentation was completed in barrel. The wine spent a further 12 months in French and American Oak prior to bottling. The oaking is subtle, elevating the delicate fragrant nature of the Viognier.

