

Fairview Viognier 2006

2007 Decanter World Wine Awards â€” Bronze Medal

2007 International Wine Challenge â€” Bronze Medal

2007 Concours Mondial de Bruxelles â€” Silver Medal

Colour: Pale golden hue.

Aroma: Fresh bouquet of kiwi, litchi and nutmeg, evolving with peach and white flowers.

Palate: Good freshness, balanced with gentle oaking and fragrant fruit. Hazelnuts and peaches linger through to the rich finish.

Wine Makers Tasting Notes:

The combination of fruit from various vineyards is carefully blended so as to get the best out of the various components. The Fairview grapes provide freshness and fragrant upfront fruit, while the dryland component provides depth, richness and full mouthfeel. Whole bunch pressing retains the freshness, which balances well with the fragrant flavours.

variety : Viognier | 100% Viognier

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Coastal

analysis : alc : 15.0 % vol rs : 2.2 g/l pH : 3.21 ta : 6.3 g/l

type : White body : Full taste : Fruity wooded

pack : Bottle closure : Cork

2006 Vintage

2007: Decanter World Wine Awards â€” Bronze Medal

2007: International Wine Challenge â€” Bronze Medal

2007: Concours Mondial de Bruxelles â€” Silver Medal

2005 Vintage

2005: Great Gold â€” Concours Mondial de Bruxelles 2006

2005: 88 pts - Wine Spectator

2004 Vintage

2004: 4* John Platter Wine Guide

2004: Gold Medal International Wine Competition, Thessaloniki 2006

ageing : This wine will be at its best before the end of 2007.

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.

Oenological Treatment:

The fruit is sourced from four sites. Primarily from our vineyards at Fairview and from the Primo farm in Agter-Paarl. The trellised Fairview vines grow on the slopes of Paarl mountain, on decomposed granite soil. The Primo farm is on Glenrosa soils, and vines are trellised and unirrigated. The remainder of the fruit is from Voor Paardeberg and Somerset West.

about the harvest: Harvest Date: February 2006

The grapes were picked ripe, 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. The grapes are picked early morning and whole bunch pressed.

