

Fairview Pinotage Viognier 2007

2008 International Wine & Spirit Competition - Silver

2008 Decanter World Wine Awards - Bronze Medal

Colour: Vibrant purple red.

Aroma: Spicy black fruit, with subtle fragrant notes, and perfumed lift.

Palate: Ripe soft tannins and opulent fruit and a rich finish.

variety : Pinotage | Pinotage, Viognier

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Coastal

analysis : alc : 15.1 % vol rs : 2.7 g/l pH : 3.56 ta : 5.3 g/l

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

pack : Bottle **closure :** Cork

2007 Vintage

2008 International Wine & Spirit Competition - Silver

2008 Decanter World Wine Awards - Bronze Medal

2004 Vintage

2006 International Wine and Spirit Competition (IWSC) - Bronze

2006 Concours Mondial de Bruxelles â€” Silver Medal

2003 Vintage

2005 Concours Mondial de Bruxelles - Gold Medal

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). We've been co-fermenting (experimentally) a Pinotage and Viognier for the last 5 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 2007

The Pinotage and Viognier was harvested and co-fermented.

in the cellar : The bunches were destalked and crushed into stainless steel fermenters. The wine was left two days to cold-soak before fermentation. Fermentation occurred at 22Â° - 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 8 months in barrel, predominantly American oak (30% new wood), with some French oak also being used. The oaking is subtle, elevating the delicate fragrant nature of the Viognier.

