

Fairview Viognier 2007

2008 International Wine & Spirit Competition - Silver & Best in Class

2008 Decanter World Wine Awards - Bronze Medal

2008 International Wine Challenge - Bronze Medal

Fruity-floral notes of pears, apricots and rose petals with whiffs of lavender. The 2007 Viognier shows good structure, with elegance and length.

variety : Viognier | 100% Viognier

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Coastal

analysis : alc : 14.7 % vol rs : 2.2 g/l pH : 3.49 ta : 6.3 g/l

type : White **body :** Full **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

2007 Vintage

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2008 International Wine Challenge - Bronze Medal

2006 Vintage

2007: Decanter World Wine Awards "Bronze Medal

2007: International Wine Challenge "Bronze Medal

2007: Concours Mondial de Bruxelles "Silver Medal

2005 Vintage

2005: Great Gold "Concours Mondial de Bruxelles 2006

2005: 88 pts - Wine Spectator

2004 Vintage

2004: 4stars John Platter Wine Guide

2004: Gold Medal International Wine Competition, Thessaloniki 2006

ageing : This wine will be at its best before the end of 2009.

in the vineyard : Oenological Treatment:

The fruit is sourced from two farms. 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 soils. The Primo farm is on Glenrosa soils, and vines are trellised and unirrigated.

about the harvest: The grapes were picked ripe, once the skin colour changed to a slight yellow colour on the shoulder of the bunch. At this stage the rather firm tannins are riper and less astringent. The grapes were picked early morning in February 2007.

Winemaker's notes:

The 2007 harvest was influenced by a heatwave that we had at the start of the period. There were a few days sustained temperatures over 40°C Celsius. Most of this Viognier was picked earlier as a result, towards the end of these few hot days. However I feel that the wine has developed well, and has not been negatively affected by the heat. 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.

in the cellar : After harvesting the grapes were whole bunch pressed. Once settled, the juice was fermented in a combination of about 10% new French oak, 40% 2nd and



3rd fill French oak, and 50% in stainless steel tanks. After fermentation, the wine was left sur lie for four months, with battonage weekly. Limited malolactic fermentation occurs naturally in the barrel component during this time, but this is no more than 15%. The wine is then blended and prepared for bottling.