

Fairview Viognier Special Late Harvest 2008

Peach and pineapple aromas follow through to the palate, with fragrant honey flavours. The wine has crisp acidity, balancing with the aromatic sweetness and providing a clean, yet full finish.

variety : Viognier | 100% Viognier

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Paarl

analysis : **alc** : 14.0 % vol **rs** : 30.8 g/l **pH** : 3.28 **ta** : 7.9 g/l

type : White **style** : Sweet **body** : Medium **taste** : Fruity

pack : Bottle **closure** : Screwcap

in the vineyard : Grapes are from a Viognier block on the upper slopes of the Fairview farm. This is a trellised vineyard, on well drained, decomposed granite soils. This is an irrigated vineyard and was planted 2001.

in the cellar : Grapes were hand harvested at 30.4 degrees balling, when the skins were a deep golden colour. The yield on the vineyard was 6.5 tons per hectare. The grapes were whole bunch pressed into stainless steel settling tanks and the juice was racked after two days for fermentation in stainless steel tanks. Fermentation lasted 18 days, after which we stopped the fermentation by bringing the temperature down 8 degrees Celsius. This leaves us with a higher residual sugar. The wine was fined and filtered before and bottling.

