

## Fairview Viognier 2008

Light golden colour. Classic Viognier aromas of white flowers, with subtle spice, dried apricots and citrus peel. Palate shows richness and complexity, with orange zest and peach flavours following through. Lovely long finish tempered by crisp acidity.

**variety** : Viognier | 100% Viognier

**winery** : Fairview Wines

**winemaker** : Anthony de Jager

**wine of origin** : Coastal

**analysis** : alc : 14,5 % vol   rs : 3.8 g/l   pH : 3.38   ta : 6.0 g/l

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

**pack** : Bottle   **closure** : Screwcap

### 2007 Vintage

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

2008 Decanter World Wine Awards - Bronze Medal

2008 International Wine Challenge - Bronze Medal

### 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: 4stars John Platter Wine Guide

2004: Gold Medal International Wine Competition, Thessaloniki 2006

**in the vineyard** : 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**: Harvest dates: Primo in Agter-Paarl - 28 January 2008 (24.5° B)  
Fairview in Paarl - 2nd and 3rd week of February

The grapes were picked ripe, once the skin changed to a slight yellow colour on the shoulder of the bunch. At this stage the rather firm Viognier tannins are riper and less astringent. The grapes were picked early morning and whole bunch pressed.

**in the cellar** : Once settled, the juice was fermented in a combination of 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 nine 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.

