

Fairview Pinotage Viognier 2008

Subtle oak aromas and red fruit on the nose. Fragrance shows, with gentle perfume amongst rich fruit. Medium bodied, with soft tannin and restrained oaking, allowing the fruit flavours to be the main attraction.

Winemaker's comments:

The approach to the 2008 harvest was mild but there was some rain during the harvest. The wine from this vintage are less tannic; they're a softer and suppler style and really overflow with fruit flavours. - Anthony de Jager

variety : Pinotage | 96% Pinotage 4% Viognier

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Coastal

analysis : alc : 14.49 % vol rs : 3.4 g/l pH : 3.53 ta : 5.9 g/l

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

pack : Bottle **closure :** Cork

in the vineyard : Pinotage was predominantly harvested from bush vines, some of which are 25 years old. This fruit was 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 as well as at some new sites in Agter-Paarl (Primo vineyards - Glenrosa soil type).

about the harvest: Harvest Date: First week of February 2008

in the cellar : After harvesting the Pinotage and Viognier were, destalked and crushed into stainless steel fermenters. The juice and skins were left for two days to cold soak before fermentation. The two varieties were co-fermented at 22° - 27° 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 a combination of used French and American oak barrels. No new wood was used.

