

Fairview Viognier Special Late Harvest 2009

Floral honeysuckle abounds on the nose along with fresh grape aromas. The wine has sufficient tannin and body to back up the sweetness and ensure that this is much more than just a simple late harvest. Good length on the finish.

variety : Viognier | 100% Viognier

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Paarl

analysis : **alc** : 11.59 % vol **rs** : 42.8 g/l **pH** : 3.08 **ta** : 7.1 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.

about the harvest: HARVEST DATE: 16th of February 2009

in the cellar : Grapes were hand harvested at 28.4° B, 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° C. This leaves us with a higher residual sugar. The wine was fined and filtered before and bottling.

