

Fairview Viognier 2009

White pear and red apple fruit aromas, with a lovely spiciness. Fragrant marmalade and pear fruit flavours, with good tannin grip and structure on the finish.

variety : Viognier | 100% Viognier

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Coastal

analysis: alc : 14.0 % vol rs : 2.6 g/l pH : 3.36 ta : 5.6 g/l

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

pack : Bottle **closure :** Screwcap

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 - 06 February 2009

Fairview in Paarl - 2nd week of February 2009

in the cellar : 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. 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 ten months, with fortnightly battonage. 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.

