

Fairview Viognier 2010

Dried apricot and peach on the nose. A rich well balanced palate with gentle integrated oak. Fruits follow gently onto the palate.

variety : Viognier | 100% Viognier

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Paarl

analysis : alc : 14.0 % vol rs : 4.0 g/l pH : 3.29 ta : 6.2 g/l

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

pack : Bottle **closure :** Screwcap

International Wine Challenge 2012 - Bronze Medal

Decanter World Wine Awards 2012 - Commended

Concours Mondial de Bruxelles 2012 - Gold Medal

in the vineyard : Fairview was the first in South Africa to plant and bottle Viognier and have now been producing this wine for over 10 years. With gentle oaking and careful site selection, our winemakers look to emphasize the complex fruit flavours and fragrance that characterise Viognier.

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: Harvested early February 2010, in the morning.

in the cellar : 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 to lie for ten months, with fortnightly battonage. The wine is then blended and prepared for bottling.

