

## Fairview Viognier Special Late Harvest 2010

Intense aromas of apricot, peach and orange blossom. An alluring medium-bodied mouthfeel filled with ripe fruit and notes of ginger. Balanced acidity and sweet floral hints on the finish.

**variety :** Viognier | 100% Viognier

**winery :** Fairview Wines

**winemaker :** Anthony de Jager

**wine of origin :** Agter-Paarl

**analysis :** alc : 12.5 % vol    rs : 42.5 g/l    pH : 3.18    ta : 7.7 g/l

**type :** White    **style :** Sweet    **body :** Medium    **taste :** Fruity

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

**in the vineyard :** Grapes are from a Viognier block on a farm in the Agter-Paarl. This is a trellised, irrigated vineyard, on well drained, decomposed granite soils.

Having been the first to introduce Viognier in South Africa we have had opportunities to try interesting styles with this varietal. This Special Late Harvest is the first to be made using Viognier and the wine really accentuates the fragrance of the grape.

### Winemaker's Comments

"This is a wine that continues to show an interesting side to Viognier which has a lot of potential. I think that it will be at its best after a year or two in the bottle." Anthony de Jager

**about the harvest:** Harvest Dates: 17th of February 2010

Grapes were hand harvested at 26.4° Balling, when the skins were a deep golden colour.

The yield on the vineyard was 6.5 tons per hectare.

**in the cellar :** 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 is prematurely stopped by filtering the wine twice to remove all yeast. This leaves us with a higher residual sugar.

