

Fairview Viognier Special Late Harvest 2011

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.

Tasting Note: Intense aromas of toffee, caramel and orange blossom. An alluring medium-bodied mouthfeel filled with peach and apricot flavours and notes of ginger. Well balanced acidity and sweet floral hints, resulting in a refreshing finish.

variety : Viognier | 100% Viognier

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Agter-Paarl

analysis : **alc** : 12.5 % vol **rs** : 45.9 g/l **pH** : 3.44 **ta** : 7.5 g/l

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

pack : Bottle **closure** : Screwcap

in the vineyard : Established in 1693, Fairview cellar with its spectacular view of Table Mountain lies on the south western slopes of Paarl at the Cape of Good Hope. Fairview was purchased by my grandfather in 1937 and I am the third generation of my family to make wine here. We have vineyards in the leading coastal grape producing areas, where geographic and climatic diversity allows us to craft a range of truly distinctive wines, complemented by Fairview's range of award winning artisanal cheeses. To Life!

Charles Back

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.

about the harvest: Harvest Dates: 14 of February 2011

Grapes were hand harvested at 25.8 degrees balling, when the grapes were a golden colour.

in the cellar : The grapes were hand picked and whole bunch pressed. The free run juice was drained into stainless steel settling tanks and then racked after two days for fermentation in stainless steel tanks. Fermentation was prematurely stopped by cooling and filtering the wine twice to remove all yeast. This resulted in a higher residual sugar, hence the sweetness is from natural grape sugar.

