

## Fairview Methode Cap Classique 2011

In true Fairview style we have successfully experimented with new varieties for MCC production and are excited by the final product. Viognier, a white grape known to be quite phenolic (or tannic) works surprisingly well as a major component of this blend. Blended with Grenache we've produced yet another Rhone inspired blend!

This Brut style MCC with a pale straw colour is vibrant and zesty. The 18 months lees contact allows it to show beautiful fine mousse. The nose is fresh with aromas of baked apple, white flowers and biscuit, with a yeasty character. It boasts with a full bodied palate with notes of citrus, leading to a refreshing acidity and concluding with everlasting bubbles.

Seafood and soft cream cheeses with a chalky texture.

**variety :** Viognier | 36% Viognier, 34% Grenache Noir, 30% Grenache Blanc

**winery :** Fairview Wines

**winemaker :** Stephanie Betts

**wine of origin :** Paarl

**analysis :** alc : 11.0 % vol    rs : 8.6 g/l    pH : 3.0    ta : 8.1 g/l

**type :** Sparkling    **wooded**

**pack :** Bottle    **size :** 0    **closure :** Cork

### 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*

The grapes were selected from our trellised vineyards on the slopes of Paarl Mountain on the Fairview farm. The grapes were hand-picked in the cool morning and transported in crates to ensure they were kept in the best possible condition.

**about the harvest:** Mid-January 2011

**in the cellar :** The grapes were transferred to the press by hand and gently, whole-bunch pressed. Only the free run juice was used. The juice was settled and the clear juice transferred to stainless steel tanks for fermentation. 5% was fermented in old French oak barrels. The blended wine was left on the lees in tanks for 5 months before bottling for second fermentation which took place in the bottle under crown cap. The wine was left to mature on the lees for 18 months before it was disgorged.

