

Fairview Viognier 2012

White pear, peach and floral aromas on the nose, with a lovely oaky spiciness. The fragrant nose follows through to the palate. This beautiful wine has a juicy mouth-feel and a good 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 : 3.1 g/l pH : 3.39 ta : 5.8 g/l

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

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!

The trellised Fairview vines grow on the slopes of Paarl Mountain, on decomposed granite soils.

about the harvest: The grapes were hand-picked early morning in early February 2012.

in the cellar : The grapes were whole bunch pressed. 50% of the Viognier was fermented in stainless steel tanks and 50% was fermented in French oak (15% of which was new oak). After fermentation, the wine was left *surlie* for 10 months, with regular stirring (battonage).

