

## Fairview Viognier Special Late Harvest 2013

Deep gold in colour, intense aromas of fresh pear, peach and orange blossom.  
An alluring full-bodied mouth feel, filled with fruity flavours following through on the palate. 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** : Paarl

**analysis** : **alc** : 12.5 % vol **rs** : 53.7 g/l **pH** : 3.20 **ta** : 7.9 g/l

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

**pack** : Bottle **size** : 750ml **closure** : Screwcap

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

**about the harvest**: Harvest Dates: 25 February 2013

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 settling tanks and then racked after two days of fermentation. 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 from natural grape sugar.

