

Fairview Nurok 2011

Beautiful lime-green colour in the glass with jasmine blossom on the nose with hints of pear drops and subtle oakiness. Mouthfilling minerality complemented by stone fruit flavours. The acidity gives good length and the mouthfeel is full, rich and textured. A well-integrated wine.

Fish or a creamy pasta dish with salmon and capers.

variety : Viognier | 32% Viognier, 32% Chenin Blanc, 26% Roussanne, 10% Grenache

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Paarl

analysis : alc : 13.5 % vol rs : 3.6 g/l pH : 3.33 ta : 6.3 g/l

type : White **body :** Full **wooded**

pack : Bottle **size :** 0 **closure :** Screwcap

Decanter World Wine Awards 2013 - Bronze

Top 100 SA Wine Challenge 2013

5 Star Rating - John Platter Wine Guide 2013

in the vineyard : The trellised Fairview vines grow on the slopes of Paarl mountain, on decomposed granite soils. The Primo farm is on Glenrosa soils, and vines are trellised and unirrigated.

in the cellar : Varieties:

Blend of the following varieties: Grenache – tank fermented and then matured in barrels until blending Chenin Blanc – half of which was made from old bush vines and went through mlf. The other half from young trellised vineyards on slopes paarl mountain. Both portions were barrel fermented. Viognier – made in an oxidative style and fermented naturally in barrel. Roussanne – barrel fermented. Made from terraced stok-by-paaltjie vineyards

Winemaking:

The wine was blended after 6 months maturation in barrels and allowed to evolve on lees in the tank before bottling

