

## Fairview Viognier 2014

Pear drop and jasmine blossom dominate on the nose with fresh pear flavours following through on the palate combined with a nutmeg spice and lingering fruit.

Winemaker's Comments: The 2014 vintage looks like an ideal white wine year following a fantastic cold wet winter, mild spring and warm summer with no significant heat waves or other disruption. With this in mind we are able to release the 2014 Viognier 3 - 4 months earlier than usual. The wine shows delicate fruit flavours, with the oak, tannin and acidity already well integrated.

A Malay curry with delicate spice and dried fruits.

**variety :** Viognier | 100% Viognier

**winery :** Fairview Wines

**winemaker :** Anthony de Jager

**wine of origin :** Paarl

**analysis :** alc : 13.5 % vol    rs : 2.3 g/l    pH : 3.38    ta : 5.8 g/l

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

**pack :** Bottle    **size :** 750ml    **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

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.  
Harvest Date: 5 - 14th February 2014

**in the cellar :** The grapes were whole bunch pressed. Only the free run juice was used. 60% of the Viognier was fermented in stainless steel tanks and 40% was fermented in French oak barrels (20% new). After fermentation, the wine was left sur lie for 4 months, with regular stirring (batonage).

