

Fairview Methode Cap Classique 2012

The 2012 Fairview Brut has a pale straw colour and fine mousse. The aromas of white blossoms, zesty citrus and biscuit dominate the nose. Creamy texture followed by green apples, limey flavours, and fresh lingering acidity, make for a complex palate. Delicate beads dance on the tongue offering a perfect partner for all occasions.

Winemaker's Comments

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 Rhône inspired blend! A fantastic follow-up to the maiden 2011 vintage.

Seafood and soft cream cheeses with a chalky texture.

variety : Viognier | 46% Viognier, 34% Grenache Blanc, 20% Grenache Noir

winery : Fairview Wines

winemaker : Stephanie Betts

wine of origin : Paarl

analysis : alc : 10.5 % vol rs : 7.7 g/l pH : 2.9 ta : 8.62 g/l

type : 0 **wooded**

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

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!

in the vineyard : 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: 19 January to early February 2012

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 settled and the clear juice was transferred to stainless steel tanks for fermentation. The blended wine was left on the lees in tanks for 6 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.

