

Fairview Nurok 2013

Pale yellow-green colour in the glass with jasmine blossom on the nose and hints of honey and pear drops, very complex. The fruitiness on the nose carries through on the palate. The acidity gives good length and the mouth feel is elegant, creamy and lingering, with a subtle oak on the finish.

Winemaker's Comments

Nurok is a beautifully balanced blend of fragrant Viognier, creamy Chenin Blanc, and unusual Roussanne, which provides a subtle minerality and structure, and the lively Grenache Blanc.

Asian inspired dishes or creamy pasta dish with salmon and capers.

variety : Viognier | 47% Viognier, 32% Chenin Blanc, 18% Roussanne, 3% Grenache Blanc

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Sunday's Glen

analysis : alc : 13.5 % vol rs : 3.3 g/l pH : 3.38 ta : 6.2 g/l

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

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

My wife, Diane, whose painting is depicted on the front label, is descended from the Nurok family, originally from Lithuania. At the end of the 17th century, Lithuanians were taking on the Catholic faith and built a cathedral in Siauliai in celebration. A heavy bell being transported to the cathedral fell into a frozen river, and the locals could not retrieve it. A young boy named Wulf dove into the river, attached a rope to the bell and, with some help, hauled it onto the riverbank. Refusing all reward, Wulf asked that the Jews be allowed to return to Siauliai. His wish was granted, and the citizens bestowed on him the name Nurok, meaning diver. From then on, he and his descendants were known by this name, and there was harmony between Christians and Jews. This admirable example of religious tolerance and mutual respect serves as one of the cornerstones of our philosophy at Fairview. This wine pays homage to the revered blends of the Old World.

in the vineyard : The Viognier, Chenin Blanc and Grenache Blanc grapes are from Fairview vineyards on the slopes of Paarl Mountain. These trellised vineyards are planted on decomposed granite soils and have drip irrigation. The Roussanne is also from our Fairview farm, planted on terraced, stock-by-paaltjie vineyards.

about the harvest: All grapes were handpicked.

in the cellar : The Viognier grapes were handpicked and whole bunch pressed. One third of the Viognier was wild fermented in 2nd and 3rd fill French barrels, without settling the juice prior to fermentation. The other portion was settled, inoculated and fermented in 2nd and 3rd fill French oak barrels. The Chenin Blanc was handpicked and 50% of it was wild fermented, on its skins for 3 days. After 3 days the juice was drained off and fermentation continued in cold stainless steel tanks. The second portion of the Chenin Blanc was wild fermented in 2nd and 3rd fill French oak barrels. The Grenache Blanc was cold fermented in stainless steel tanks. (This component adds freshness to the blend). The Roussanne was handpicked, whole bunch basket pressed and the juice was fermented in 2nd and 3rd fill French oak barrels. The wine was blended after 9 months maturation in barrels and allowed to evolve on lees in the tank before bottling.

