

Fairview Viognier Special Late Harvest 2014

Deep gold in colour, with 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 that result in a refreshing finish.

Winemaker's Comments

The Viognier grapes for this wine were left on the vines just a little longer in order to allow them to ripen under the warm African sun. This extra time on the vine is to thank for the wine's perfumed floral aromas and rich stone fruit flavours. This is a wine that continues to show an interesting side to Viognier and its potential. Anthony de Jager

Perfect with summer berries, a pear crumble or Pavlova. The delicate sweetness also pairs well with duck liver pate or foie gras.

variety : Viognier | 100% Viognier

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Paarl

analysis : alc : 14.0 % vol rs : 30.5 g/l pH : 3.13 ta : 6.6 g/l

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

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

Established in 1693, the Fairview cellar, with its spectacular view of Table Mountain, lies on the southwestern slopes of Paarl in the Cape of Good Hope. Fairview was purchased by my grandfather in 1937 and I am the third generation to make wine here. We have vineyards in the leading coastal grape producing areas, where geographic and climatic diversity allow us to craft a range of truly distinctive wines, which we complement with our award-winning artisanal cheeses. To Life!

in the vineyard : The grapes hail from a Viognier block on Fairview farm on the slopes of Paarl Mountain. The trellised vineyard grows on well-drained decomposed granite soils.

about the harvest: Harvest Dates: 25 February 2014

Grapes were hand harvested at 25.8 degrees balling, when the grapes were a golden colour.

in the cellar : The golden grapes were whole bunch pressed at 25.8 degrees balling. The free-run juice was drained into settling tanks, racked after two days and fermented in stainless steel tanks.

