

Fairview Viognier Special Late Harvest 2015

Light yellow with green tinge, with intense aromas of litchi, stone fruit and lemon blossoms. An alluring full-bodied mouth feel filled with peach flavours following through on the palate. Well-balanced acidity and sweet floral hints that result in a refreshing finish.

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 : 13.50 % vol rs : 38.4 g/l pH : 3.39 ta : 6.5 g/l

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

pack : Bottle **size** : 750ml **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, raked after two days and fermented in stainless steel tanks.

