

Fairview Viognier 2015

Colour: Bright light green Aromas: Stonefruit and honeysuckle Flavour: Spice and lingering fruit Food pairing ideas: A Malay curry with delicate spice and dried fruits.

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 : 3,2 g/l pH : 3,24 ta : 6,5 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).

