

## Fairview Nurok 2016

Pale yellow colour in the glass with notes of orange peel, peach and melon. The palate is complex with subtle oak followed by intense flavours of citrus and melon. The structure of the wine promises aging potential and contributes to the length and mouth feel, which is elegant and fresh.

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

**variety :** Chenin Blanc | Chenin Blanc 43% Viognier 30% Roussanne 15% Grenache Blanc 12%

**winery :** Fairview Wines

**winemaker :** Anthony de Jager

**wine of origin :** Paarl

**analysis :** alc : 13.5 % vol    rs : 2.8 g/l g/l    pH : 3.30    ta : 6.3 g/l g/l

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

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

**ageing :** 2 to 3 years

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

**in the cellar :** The Viognier grapes were handpicked and whole bunch pressed. Half of the Viognier was wild fermented in 2nd and 3rd fill French barrels, without settling the juice prior to fermentation. The other half was settled, inoculated and cold fermented in 2nd and 3rd fill French oak barrels. The Chenin Blanc was handpicked and 15% of it was wild fermented, on its skins for 3 days. After 3 days the juice was drained off and fermentation continued in 2nd fill barrels. 70% of the Chenin was barrel fermented in the traditional style (without skin contact) in 225 and 500litre barrels. The rest (15%) of the Chenin Blanc was fermented cold in stainless steel tank and allowed to age on fermentation lees for 10 months. The Grenache Blanc was cold fermented in stainless steel tanks and then transferred to 2nd fill French oak barrels to mature on lees for 10 months. One barrel of Grenache Blanc was fermented on its skins. The Roussanne was handpicked, whole bunch, basket pressed and the juice was fermented cold in stainless steel tanks after which it was transferred to older French oak barrels for ageing. The wine was blended after 10 months maturation in barrels and tank.

