

Fairview Brut 2015

Pale yellow color with a tinge of green. Aromas of lime, apple and shortbread biscuits on the nose, followed by a creamy palate with green apples and a lingering freshness.

Seafood, summer salads with salmon trout and soft cow's or goat's cream cheeses with a chalky texture.

variety : Viognier | 77% Viognier, 8% Grenache Noir, 15% Grenache Blanc

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Paarl

analysis : alc : 11.0 % vol rs : 6.6 g/l pH : 3.05 ta : 7.7 g/l

type : Cap_Classique **style :** Dry **body :** Medium **taste :** Mineral

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

ageing : 3 to 5 years

in the vineyard : The grapes were transferred to the press by hand and gently, whole-bunch pressed. Only the free run juice was used. The juice settled and the clear juice was transferred to stainless steel tanks for fermentation. The blended wine was left on the lees in tanks for 7 months before bottling for second fermentation, which took place in the bottle under crown cap (traditional Methode Cap Classique (MCC)). The wine was left to mature on the lees for 18 months before it was disgorged.

about the harvest: The grapes were selected from our trellised vineyards on the slopes of Paarl Mountain on the Fairview farm. The grapes were hand-picked in the cool morning and transported in crates to ensure they were kept in the best possible condition.

