

## Fairview Methode Cap Classique 2015

Pale yellow colour 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 and soft cream cheeses with a chalky texture.

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

**winery :** Fairview Wines

**winemaker :** Stephanie Wiid

**wine of origin :** Paarl

**analysis :** alc : 12.00% vol    rs : 4.9 g/l    pH : 3.06    ta : 7.5g/l g/l

**type :** White    **style :** Dry    **body :** Medium    **taste :** Fragrant

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

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!

**in the vineyard :** 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.

**about the harvest:** 19 January to early February 2012

**in the cellar :** 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 6 months before bottling for second fermentation, which took place in the bottle under crown cap. The wine was left to mature on the lees for 18 months before it was disgorged.

