

Fairview Viognier 2016

Bright gold colour in the glass with fruity, floral notes, peaches and subtle oak aromas. Enjoy a rich complex palate with honeycomb and dry apricots followed by a charming creamy finish.

Viognier is very flexible, working in a wide variety of seafood, roasted or grilled chicken, pork, spicy flavors and Asian cuisine. A Malay curry with delicate spice and dried fruits is particularly delicious when paired with Viognier.

variety : Viognier | 100% Viognier

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Paarl

analysis : alc : 13.5 % vol rs : 2.5g/l g/l pH : 3.48 ta : 5.8 g/l

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

pack : Bottle **size :** 0 **closure :** Screwcap

in the vineyard : The trellised Fairview vines grow on the slopes of Paarl Mountain, on decomposed granite soils. Summer canopy management practices include leaf removal and shoot positioning to ensure optimal sunlight penetration into the canopies

about the harvest: The grapes were hand-picked early morning. /Harvest Date: 5 - 14th February 2014br /

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).

