

## Fairview Viognier 2002

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Colour: Bright golden yellow.

Aroma: Classic white flowers, peach and apricot aromas.

Palate: Intense rounded mouth feel with a long concentrated finish.

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**variety** : Viognier | 100% Viognier

**winery** : Fairview Wines

**winemaker** : Anthony de Jager

**wine of origin** : Coastal

**analysis** : **alc** : 14.7 % vol **rs** : 1.46 g/l **pH** : 3.45 **ta** : 6.5g/l g/l

**type** : White

**pack** : Bottle

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2002 - 4 stars John Platter Guide.

2002 - Gold at the Michelangelo International Wine Awards 2002.

2002 - Silver at the Veritas Awards 2002.

2002 - Bronze at the International Wine Challenge 2003.

2001 - Silver at the South African Trophy Wine Show 2002.

2001 - Bronze at the International Wine & Spirits Competition 2002.

2001 - Bronze at the International Wine Challenge 2002.

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**ageing** : The wine drinks well right now.

**in the vineyard** : Viognier grows on the gentle slopes at the base of Paarl mountain on granite soils and some new site in the agter Paarl (Primo vineyards - Glenrosa soil type). The 2002 also has some fruit from a new vineyard in the Malmesbury region. These 2 new sites show enormous potential as the fruit is deeply rich and concentrated.

**about the harvest**: This is the 5th vintage of Viognier at Fairview. The grapes were picked at about 25 degrees balling.

**in the cellar** : Once the skin colour changes to a slight yellow/brownish look on the shoulder of the bunch. At this stage the rather tannic taste is riper and less astringent. The grapes are picked early morning and whole bunch pressed. Fermentation is done in 50% second fill, 15% new French oak and the remainder in tank. Post fermentation, sur lei (4 months) botanage weekly. Partial malolactic fermentation.