

## Fairview Viognier 2003

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Colour: Intense green gold

Aroma: Focused peach, apricot and accasia flower aromas

Palate: Well balanced rich mouthfeel with a long finish.

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**variety** : Viognier | 100% Viognier

**winery** :

**winemaker** : Anthony de Jager

**wine of origin** : Coastal

**analysis** : **alc** : 14.84 % vol **rs** : 2.3 g/l **pH** : 3.32 **ta** : 6.6 g/l

**type** : White **wooded**

**pack** : Bottle

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**ageing** : Enjoy now.

**in the vineyard** : Viognier grows on the gentle slopes at the base of Paarl mountain on granite soils and some new sites in the agter Paarl (Primo vineyards- Glenrosa soil type). The 2002 also had 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**: Grapes were handpicked in the early mornings in February 2003.

**in the cellar** : The grapes are picked ripe at 25 Baling in the early morning and whole bunch pressed. 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. Fermentation is done in 50% 2nd Fill, 15% new French Oak and the remainder in tank. Post ferment, sur lie (4 months) botanage weekly. Partially malolactic fermentation.