

Fairview Viognier 2003

Colour: Intense green gold

Aroma: Focused peach, apricot and accasia flower aromas

Palate: Well balanced rich mouthfeel with a long finish.

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

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) batonage weekly. Partially malolactic fermentation.