



FOUNDED 1693

**FAIRVIEW**

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!

 Charles Back

## Fairview Viognier 2015



### 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.

**HARVEST DATE:** 29 January to mid February 2015

### WINEMAKING

The grapes were hand-picked early morning and 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 (30% new). After fermentation, the wine was left to mature *sur lie*, with regular stirring (*battonage*). The wine was racked off the lees and the components blended prior to filtration and bottling.

### WINEMAKERS COMMENTS

The 2015 vintage was about 2 weeks earlier than normal. The hot dry summer resulted in full ripe, healthy grapes and this contributed to a more tropical and richer style of Viognier than previous vintages. *Anthony de Jager*

### TASTING NOTE

Bright light green colour in the glass with powerful stonefruit and honeysuckle aromas, followed by a fuller bodied palate with spice and lingering fruit flavours.

### FOOD RECOMMENDATION

A Malay curry with delicate spice and dried fruits.

<b>Wine of Origin</b>	Paarl
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<b>Alcohol</b>	13,5%
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<b>Residual sugar</b>	3,2 g/l
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<b>Total acid</b>	6,5 g/l
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<b>pH</b>	3,24
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### Varieties

Viognier	100%
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<b>Closure</b>	Stelvin
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