

# LA CAPRA

PRESENTED BY **FAIRVIEW**

**VIOGNIER**

2009



## **ANALYSIS**

*Alc 14.03%*  
*RS 3.0 g/l*  
*TA 5.5 g/l*  
*pH 3.40*

## **WINE OF ORIGIN**

*Coastal*



## **TASTE OF NOTE**

**SUBTLE FRAGRANCE ON THE NOSE, WITH ORANGE BLOSSOM AND A HINT OF LAVENDER. MOUTHFEEL SHOWS GENTLE OAK INFLUENCE WHICH ADDS TO A ROUNDED PALATE ENDING IN A RICH FINISH.**

**Vineyard sites:** Fruit for the 2009 La Capra Viognier is from vineyards on the Fairview farm in Paarl. These various vineyards were planted between 1998 and 2003. All the Viognier vineyards are trellised and grown on decomposed granite soils.

**Winemaking:** The grapes were whole bunch pressed and most of the juice was fermented in stainless steel tanks. A small portion of barrel fermented wine was also included, adding mouthfeel and complexity. The wine was allowed five months lees contact prior to bottling.