



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 2016



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 first week in February 2016

WINEMAKING:

The grapes were hand-picked early morning and whole-bunch pressed. Only the free-run juice was used. 50% of the Viognier was fermented in stainless steel tanks and 50% 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 after 10 months and the components blended prior to filtration and bottling.

WINEMAKERS COMMENTS:

"The 2016 vintage was about 1 week earlier than normal. The hot, dry summer resulted in full, ripe and healthy grapes. The wine has matured beautifully in the bottle and shows subtle perfumed fruit and great mouthfeel". - *Anthony de Jager*-

TASTING NOTE:

Bright gold colour in the glass with fruity, floral notes, peaches and subtle oak aromas. Enjoy a rich complex palate with honeycomb and dry apricots followed by a charming creamy finish.

FOOD RECOMMENDATION

Viognier is very flexible, working in a wide variety of seafood, roasted or grilled chicken, pork, spicy flavors and Asian cuisine. A Malay curry with delicate spice and dried fruits is particularly delicious when paired with Viognier.

RECOGNITION:

2016: Double Gold - NWC/Top 100 South African Wine Awards

Wine of Origin	Paarl
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Alcohol	13.5%
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Residual sugar	2.5 g/l
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Total acid	5.8 g/l
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pH	3.48
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Varieties

Viognier	100%
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Closure	Stelvin
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