
LA CAPRA

PRESENTED BY **FAIRVIEW**

BOUQUET FAIR

2017



ANALYSIS

ALC: 13.0%

RS: 28.3 g/l

TA: 6.7 g/l

pH: 3.24

WINE OF ORIGIN

Paarl

Cultivar %

Roussanne: 71%

White Muscadel: 19%

Viognier: 10%



TASTE OF NOTE

Explosive litchi and pineapple perfume on the nose.

A bright and juicy palate with white peach flavours followed by a delightful, fresh finish.

VINEYARD SITES:

The Roussanne, Muscat de Frontignan and Viognier grapes were sourced from the Fairview farm on the slopes of Paarl Mountain. The trellised vineyard grows on well-drained, decomposed granite soils.

WINEMAKING:

The grapes were hand-harvested and whole-bunch pressed at 27 degrees balling. The free-run juice was then drained into settling tanks, racked after two days and fermented in stainless steel tanks. The fermentation was stopped early, leaving the wine naturally sweet.