# **Paarl Viognier 2022**

# Paarl, Coastal Region, South Africa





Grape Varieties	100% Viognier
Winemaker	Anthony de Jager
Closure	Screwcap
ABV	13.5%
Residual Sugar	3.3g/L
Acidity	6.1g/L
Wine pH	3.42
Bottle Sizes	75cl
Notes	Vegetarian, Practising Organic, Vegan

#### **PRODUCER**

Fairview is situated on the lower slopes of Mount Paarl, which is more sheltered from the moderating maritime influence than nearby Stellenbosch. Vines were planted here as early as 1699. The property was bought by the grandfather of current owner Charles Back in 1937. Fairview has a reputation for consistent quality across a range of innovative styles, using both classic and unusual varieties, and leads the field in South Africa in matching varieties to specific sites. The Fairview estate now has a total of 680 hectares of vineyard over four appellations: Paarl (350 hectares), Swartland (155 hectares), Darling (140 hectares) and Stellenbosch (35 hectares). This vineyard ownership in so many different regions allows Charles to produce a wide range of wines, from grapes grown in optimal conditions. In 2014, Charles received a lifetime achievement award from the International Wine Challenge.

#### **VINEYARDS**

The fruit is sourced from the vineyards at Fairview farm in Agter-Paarl. These trellised Fairview vines are grown on the slopes of Paarl mountain, on decomposed granite soils, resulting in excellent freshness. The 2022 vintage also includes a cool climate parcel from Darling.

### **VINTAGE**

The 2022 vintage experienced a cool season followed by a sudden spike in temperature from January onwards, which contributed to lower yields than the previous year. Where good vineyard practices were followed, vineyard blocks delivered optimum grape ripeness and wine quality.

### **VINIFICATION**

The grapes were harvested by hand in the early morning and whole-bunch pressed with only the free run juice used. The Darling portion comprised 36% of the final blend and was fermented in stainless steel. The richer Paarl fruit made up the remaining 64% and was fermented in French oak barrels, 10% of which was new. After fermentation, the wine was left to mature on its lees, with regular stirring (bâttonage). The wine was racked off the lees after 9 months and the components blended prior to filtration and bottling.

## **TASTING NOTES**

The wine is a bright gold colour with papaya, honeysuckle, lime and pear blossom aromas balanced by subtle spicy oak notes. The palate is rich and complex with flavours of honeycomb, apricot and orange on a fresh finish.