



FOUNDED 1693

FAIRVIEW

Rosé is found right in the middle between the ranges of red and white wine, making it the perfect in-between of wine styles. Our well-balanced Goats Do Roam rosé is a favourite food wine, with rose water and strawberry notes complementing the widest range of dishes, be it al fresco lunches to country picnics. Go on, get some rosé cheeks!

 Charles Back

Goats do Roam Rosé 2020

IN THE VINEYARD:

The grapes are from trellised Fairview vineyards planted on decomposed granite soils in Paarl.

HARVEST DATE:

Harvested on different dates from mid-January to mid-February 2020

WINEMAKING:

The Shiraz, Grenache Noir, Mourvèdre were picked between 20 – 22 degree Balling and gently pressed (some whole bunch, some destalked) and cold fermented. The varieties were fermented separately, after which they were blended and left on fine lees before bottling.

WINEMAKER'S COMMENTS:

Although rosé is often viewed as a fun and easy drinking wine, it can be one of the more rewarding wines to make. The most challenging part is knowing when to take the juice off the skins, as this determines the intensity and brightness of the colour. A well-balanced rosé is one of my favourite food wines, complementing the widest range of dishes. Best enjoyed young.

- Anthony de Jager-

TASTING NOTE:

Pretty pink in the glass with rose petals, fresh berries and pomegranate aromas on the nose. The palate has a fresh acidity with flavours of red berries, citrus and lingering mineral finish.

FOOD RECOMMENDATION:

A very versatile food wine which complements a wide range of dishes. We recommend this wine with sushi, salmon salad, grilled fish or chicken. Also lovely with a Fairview cheese platter.

PREVIOUS RECOGNITION:

2018: Gold Medal Winner @ 2018 Rosé Rocks - South Africa's only rosé wine competition



Wine of Origin	Western Cape
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Alcohol	12.7%
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Residual sugar	2.6 g/l
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Total acid	5.91 g/l
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pH	3.33
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Varieties

Grenache Noir	73%
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Shiraz	18%
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Mourvèdre	9%
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