



With the rise to prominence of the Goats do Roam Family, challengers to their position have emerged on many fronts. Don Goatti, in true Sicilian tradition, fiercely protects the herd, their loyal customers and the winemaking secrets of the family. While few in the family know the final blend, The Goatfather always includes a selection of Italian varieties, maintaining their omertá over quality and consistency through the family of wines. The Goats will roam...Capisce?!

 Charles Back



The Goatfather 2015

HARVEST DATE

The grapes were harvested in early March 2015

IN THE VINEYARD

Don Goatti's personal selection comprises of cool climate Sangiovese from Darling, and Cabernet Sauvignon from Stellenbosch blended with Barbera from Swartland and Nebbiolo from Paarl.

WINEMAKING

After being de-stalked and lightly crushed, the juice was fermented in stainless steel tanks. Following malolactic fermentation, the various components were sent to 225l barrels for 12 months. The wine was matured in a selection of French and American oak barrels, mainly 2nd to 4th fill. The components were kept separate for maturation and then blended to achieve the style that Don Goatti is looking for. The wine was lightly filtered before bottling.

Wine of Origin Coastal

Alcohol 14.0%

Residual sugar 3,0 g/l

Total acid 5,7 g/l

pH 3,52

Varieties

Sangiovese 57%

Barbera 28%

Cabernet Sauvignon 10%

Nebbiolo 5%

Closure Stelvin

TASTING NOTE

Bright red colour in glass, with red cherries, vanilla and hints of spice on the nose. The palate is medium bodied with red fruit flavours and a fresh finish.

FOOD RECOMMENDATION

Distinctive and full of breed, this is perfect with meat dishes (particularly game), roasted vegetables and Italian classics (of course!) such as lasagna and pizza.