



FOUNDED 1693

**FAIRVIEW**

Our goats do roam at Fairview! From their famous tower next to our tasting room and the Goatshed Restaurant, they have a view over the surrounding vineyards and the magnificent Paarl Valley. These curious and mischievous animals not only provide joy to us and our visitors, but also produce high quality milk for our award-winning cheeses. Occasionally they jump the paddock and stray into the vineyards, sampling delicious bunches of grapes... just like our winemaking team who are constantly sampling from the vineyards of the Cape, in search of those special grapes for this full-flavoured blend.

Charles Back

## Goats do Roam Red 2017

### IN THE VINEYARD:

The Shiraz was harvested from trellised vineyards in the Paarl, Stellenbosch and Swartland regions. The juicy Grenache noir is from the Piekenierskloof, Paarl and Swartland vineyards. The Mourvèdre is primarily from dryland bushvines in the Swartland, with a small percentage from vineyards in Paarl. The Petite Sirah, also known as Durif, is from decomposed granite soils grown in our trellised Paarl vineyards. The Carignan grapes are from dryland bushvines in the Swartland. All the grapes are 100% Fairtrade.

### HARVEST DATE:

The grapes were harvested during February and March 2017

### WINEMAKING:

The grapes were destalked and lightly crushed into stainless steel tanks. Each grape variety and respective vineyard was fermented separately. The must was inoculated with Rhône yeasts and pump-overs were done up to 4 times a day during fermentation. After alcoholic fermentation, the wines were racked to tanks and barrels for malolactic fermentation. The wine was then matured in both tanks and barrels prior to blending, stabilization and bottling.

### TASTING NOTE:

Our Goats Do Roam 2017 is a red blend which shows blackcurrant, plum and spice on the nose while the youthful palate is rich with more generous berry fruit and integrated oak nuances. The well-balanced tannin is firm and the finish is long. Try with cold meats or lamb cutlets.

### FOOD PAIRING:

This wine is a dream with rich, Mediterranean-style food. Perfect with dishes like Sirloin strip roast with Roquefort mushrooms and braised lamb with potatoes.



<b>Wine of Origin</b>	Western Cape
<b>Alcohol</b>	13.5%
<b>Residual sugar</b>	2.8 g/l
<b>Total acid</b>	5.1 g/l
<b>pH</b>	3.54
<b>Varieties</b>	
<b>Shiraz</b>	58%
<b>Grenache</b>	21%
<b>Mourvedre</b>	15%
<b>Petite Sirah</b>	4%
<b>Carignan</b>	2%
<b>Closure</b>	Stelvin