



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 Charles Back



Goats do Roam Red 2019

IN THE VINEYARD:

The vintage the blend is predominantly consists of Shiraz, Mourvedre, Petite Sirah, Grenache, Tempranillo, Cinsault and Pinotage. The Shiraz was harvested from trellised vineyards in the Paarl, Stellenbosch and Swartland regions. The juicy Grenache noir is from the Paarl. The Mourvèdre is from Paarl and Stellenbosch regions. The Petite Sirah, also known as Durif, and Tempranillo is grown side by side in decomposed granite soils grown in our trellised Paarl vineyards. The Cinsault is from bush vines up on the higher decomposed sites in Paarl. This year the goats roamed a little further and more varieties were included to make up for losses from the ongoing drought. These were included as minor components and without changing the style of the wine. All the grapes are 100% Fairtrade.

HARVEST DATE:

The grapes were harvested during February and March 2019

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 2019 is a red blend which shows red berries, plums and mixed baking spice on the nose while the youthful palate is rich with generous berry fruit and spice, balanced with integrated oak nuances. The palate is smooth with firm tannin a long fresh finish.

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.

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| Wine of Origin | Western Cape |
| Alcohol | 13.8% |
| Residual sugar | 2.8 g/l |
| Total acid | 5.1 g/l |
| pH | 3.55 |
| Closure | Stelvin |