

The legend goes that some errant members of Fairview's long-established goatherd once escaped from their paddock into the Fairview vineyards after Charles Back's young son Jason accidentally left the gate open. The little group happily roamed among the vineyards, showing rare discernment by selecting some of the ripest berries from the vines. Those berries have been used to make this white blend, a light bright green, medium bodied wine with aromas of apricots and pear and a zesty acidity.





Goats Do Roam White 2017

IN THE VINEYARD:

The Viognier, Roussanne and some of the Grenache Blanc for this blend were sourced from the Fairview farm on the slopes of Paarl Mountain, grown on decomposed granite soils. The majority of the Grenache blanc is sourced from our vineyards in Darling.

HARVEST DATE:

Harvest started early with the Viognier grapes coming in from the 23rd January 2017

WINEMAKING:

The Viognier, Roussanne and Grenache Blanc grapes were picked between 22 and 23.5°Brix. Next, the fruit was destalked and crushed and then gently pressed. Only free run juice was used and the vineyard parcels were kept separate. The juice was cold fermented in stainless steel tanks and the individual components were left on their lees prior to blending and bottling.

TASTING NOTE:

Vibrant light green colour in the glass. Complex aromas of lemon, peach and floral notes. Palate is medium bodied with stone fruits and citrus flavours, with fresh lingering acidity.

FOOD RECOMMENDATIONS:

A lovely pairing with cream-based seafood and pasta dishes