



FOUNDED 1693

**FAIRVIEW**

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.

 Charles Back

## Goats Do Roam White 2020

### IN THE VINEYARD:

The Viognier, Roussanne, Marsanne and the Grenache Blanc for this blend were all sourced from the Fairview farm on the sunny slopes of Paarl Mountain, grown on decomposed granite soils. These varieties are all well suited for Paarl's warm Mediterranean climate.

### HARVEST DATE:

The grapes used in the blend was picked between the 31<sup>st</sup> of January and the 19<sup>th</sup> of February.

### WINEMAKING:

The Viognier, Roussanne, Marsanne and Grenache Blanc grapes were picked between 21 and 23.5° Brix, respectively. 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. Layered aromas of apple, peach and floral notes. Palate is crisp with flavours of stone fruits and tangerine with fresh lingering acidity.

### FOOD RECOMMENDATIONS:

A lovely pairing with cream-based seafood and pasta dishes

<b>Wine of Origin</b>	Western Cape
<b>Alcohol</b>	13.45%
<b>Residual sugar</b>	2.3 g/l
<b>Total acid</b>	5.4 g/l
<b>pH</b>	3.34
<b>Varieties</b>	
<b>Viognier</b>	37%
<b>Roussanne</b>	34%
<b>Marsanne</b>	19%
<b>Grenache Blanc</b>	10%
<b>Closure</b>	Stelvin