



FOUNDED 1693

FAIRVIEW

Rosé is found right in the middle between the ranges of red and white wine, making it the perfect inbetween of wine styles. Our well-balanced Goats Do Roam rosé is a favourite food wine, with rose water and strawberry notes complementing the widest range of dishes, be it al fresco lunches to country picnics. Go on, get some rosé cheeks!

Charles Back

Goats do Roam Rosé 2017



IN THE VINEYARD:

The grapes are from trellised Fairview vineyards planted on decomposed granite soils in Paarl.

HARVEST DATE:

Harvested on different dates from mid-January to mid-February 2017

WINEMAKING:

The Shiraz, Gamay Noir, Grenache Noir, Mourvedre were picked between 21 – 23 degree Balling and gently pressed and cold fermented. The varieties were fermented separately, after which they were blended and left on fine lees before bottling.

WINEMAKER'S COMMENTS:

Although rosé is often viewed as a fun and easy drinking wine, it can be one of the more rewarding wines to make. The most challenging part is knowing when to take the juice off the skins, as this determines the intensity and brightness of the colour, which also has a direct impact on the tannin structure and ultimately the drinkability of the wine. A well-balanced rosé is one of my favourite food wines, complementing the widest range of dishes. Best enjoyed young.

- Anthony de Jager-

TASTING NOTE:

Pale rose colour, with hints of citrus, strawberries and floral aromas on the nose. Flavours of red berries, citrus and a zesty, dry finish.

FOOD RECOMMENDATION:

A very versatile food wine which complements a wide range of dishes. We recommend this wine with sushi, salmon salad, grilled fish or chicken. Also lovely with a Fairview cheese platter.

RECOGNITION:

Gold Medal Winner @ 2017 Rosé Rocks - South Africa's only rosé wine competition

Wine of Origin	Coastal Region
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Alcohol	12.5%
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Residual sugar	2.8 g/l
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Total acid	6.3 g/l
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pH	3.17
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Varieties

Grenache Noir	31%
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Mourvèdre	26%
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Shiraz	23%
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Gamay Noir	20%
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