



FOUNDED 1693

FAIRVIEW

Rosé is found right in the middle between the ranges of red and white wine, making it the perfect in-between 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 2021

IN THE VINEYARD:

The grapes are all sourced from Fairview's trellised vineyards, planted on decomposed granite soils.

HARVEST DATE:

Grenache Noir: 17th February 2021

Cinsault: 5th March 2021

WINEMAKING:

Both the Grenache Noir and Cinsault were picked between 20 – 22 degree Balling and gently pressed (some whole bunch, some destalked) and then cold fermented. The varieties were fermented separately, after which they were blended and left on the fine lees before finally 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. A well-balanced rosé is one of my favourite food wines. It complementing the widest range of dishes. Best enjoyed fresh and young! - *Anthony de Jager*

Wine of Origin	Western Cape
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Alcohol	12.29%
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Residual sugar	3.1 g/l
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Total acid	6.4 g/l
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pH	3.33
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Varieties

Grenache Noir	57%
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Cinsault	43%
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TASTING NOTE:

Pretty pink in the glass with pomegranates, freshly foraged summer berries and whiffs of white rose petals on the nose. A generous palate with layered flavours of red apple core and raspberries and a lingering mineral finish.

FOOD RECOMMENDATION:

A versatile food wine that complements a wide range of dishes and light enough for long summer lunches under the trees. We recommend this wine with fresh sushi, salmon salad, grilled fish or chicken. Also pairs perfectly with a Fairview cheese platter.

PREVIOUS RECOGNITION:

2018: Gold Medal Winner @ 2018 Rosé Rocks - South Africa's only rosé wine competition