

Goats do Roam Red 2003

Colour: Deep vibrant purple.
Aroma: Ripe fruit and spice.
Palate: Juicy ripe fruit.

variety : Shiraz | 42% Shiraz, 15% Pinotage, 13% Grenache, 12% Cinsaut, 5% Gamay Noir, 5% Mourvedre, 5% Cabernet Sauvignon, 3% Pinot Noir

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin :

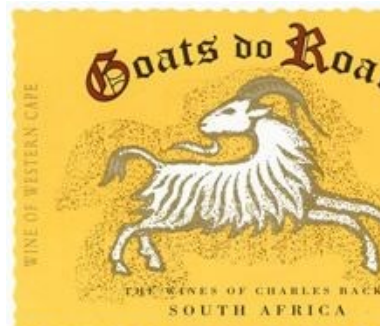
analysis : **alc** : 14.16 % vol **rs** : 2.9 g/l **pH** : 3.53 **ta** : 5.5 g/l

type : Red **style** : Dry **body** : Full **taste** : Fruity

pack : Bottle **size** : 750ml **closure** : 0

2001 - Bronze at the International Wine Challenge 2002

2001 - 3½ stars John Platter Guide



ageing : The wine is super now. Enjoy over the next year or two.

in the vineyard : One afternoon, at harvest time, my mischievous son Jason and his friend Justin let the goats out of their tower and sent them for a walkabout amongst the vines. As in the legend of the Yemeni goat herder - whose roaming flock first discovered the joys of coffee beans, our goats picked out the best and tastiest fruit - their choice serves as our inspiration for this wine.

The grapes were harvested from vineyards in the Paarl, Pedeberg and Malmesbury regions. The grapes are mostly sourced from dry farmed old bush vines. These are mostly vineyards with small cropping levels resulting in wine with considerable concentration.

about the harvest: The different varietals were harvested ripe and destalked before being fermented at 25 - 28°C in February and March 2003

in the cellar : The wine was very lightly oaked before being carefully blended and bottled.