

## Goats do Roam Rosé 2011

Winemaker's Notes: Although Rosé is often seen as being fun and easy drinking, it can be one of the more rewarding wines to make. When making rosé in the traditional saignée method, with the various components and the final blending, the wine requires a lot of individual attention.

Tasting Note: Bright colour in the glass, with delicate aromas of cherry and strawberry. The entry on the palate is slightly sweet and fruit-driven, finishing on an intense yet refreshing note. Surprisingly complex with a lingering aftertaste.

**variety** : Shiraz | 40% Shiraz, 31% Grenache, 17% Gamay, 12% Mourvedre

**winery** : Fairview Wines

**winemaker** : Anthony de Jager

**wine of origin** : Paarl

**analysis** : alc : 13.5 % vol rs : 3.1 g/l pH : 3.34 ta : 6.1 g/l

**type** : Rose **style** : Dry **body** : Light **taste** : Fruity

**pack** : Bottle **size** : 0 **closure** : Screwcap

**in the vineyard** : The art of blending creates many of the world's greatest wines, with only a perfect blend of grape varietals making a wine of true balance. Our timeless goat icon, inspired by an ancient Mesopotamian artefact, symbolises the importance of balance and composition, the core of our winemaker's art.

Most of the fruit is from trellised vineyards on Fairview with supplementary drip irrigation, planted on decomposed granite soils. Supplementary fruit is from unirrigated bushvines in the Swartland, and from an old bushvine vineyard in the Piekenierskloof near Citrusdal.

**about the harvest**: Early to mid February 2011

**in the cellar** : The different varietals were harvested ripe and lightly crushed. After 6 to 12 hours of skin contact depending on the parcels and colour extracted the juice was removed from skin contact. All the juice was settled and cold fermented at 14°C.

