

## Goats do Roam Red 2011

Bright ruby in the glass. Fresh berry aromas layered with subtle spice and smoky notes. Light to medium bodied with young juicy berry flavours, fine integrated oak and smooth tannins. A beautifully balanced wine with a soft finish.

**variety :** Shiraz | 31% Syrah, 16% Cinsaut, 12% Mourvèdre, 5% Grenache, 4% Carignan, 2% Petite Sirah

**winery :** Fairview Wines

**winemaker :** Anthony de Jager

**wine of origin :** Western Cape

**analysis :** alc : 14.0 % vol   rs : 2.6 g/l   pH : 3.57   ta : 5.4 g/l

**type :** Red   **style :** Dry   **body :** Medium

**pack :** Bottle   **closure :** Screwcap

**in the vineyard :** Syrah was harvested from trellised vineyards in Paarl, grown on decomposed granite soils. Cinsaut was sourced from two older bush vine sites in Paarl and Agter-Paarl. Mourvèdre is primarily from dryland bush vines in the Swartland, on koffiekliip soils. Grenache and Carignan were also from Swartland vineyards.

**about the harvest:** The grapes were harvested during February and March 2011. All grapes were harvested fully ripe at between 24° and 26° balling.

**in the cellar :** The art of blending creates many of the world's greatest wines, with only a perfect blend of grape varieties 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.

Grapes were destalked but not crushed and fermentation took place in stainless steel tanks using Rhône yeasts. After primary fermentation the wines were racked off and sent back to tanks for malolactic fermentation. This lasted two to three months. The wine is then lightly sulphured and sent to older barrels for approximately seven months. No new wood is used.

