

Goat-Roti 2010

Dark fruit, sweet oak spice and notes of leather meet on a complex nose. Mulberry and plum continue to the palate, followed by clove and black pepper length. Ripe flavours are well-balanced with fruit acidity and firm structure.

variety : Shiraz | 96% Shiraz, 4% Viognier

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 4.2 g/l pH : 3.6 ta : 6.4 g/l

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

pack : Bottle **closure :** Screwcap

2009: Gold - Michelangelo CCL Label International Wine Awards 2011

2009: 4* Platter Wine Guide

2007: Gold - Concours Mondial de Bruxelles 2009

2007: 89 points - Wine Spectator

2006: Silver - International Wine Challenge 2008

2005: 90 points - Wine Spectator

2004: Gold - Decanter World Wine Awards 2006

2004: Gold - Concours Mondial de Bruxelles 2006

in the vineyard : The 2010 Goat-Roti is a blend of Shiraz and Viognier. The Shiraz is mostly from dryland trellised vineyards in Darling, with fruit from the Stellenbosch and Paarl area.

about the harvest: HARVEST DATE: Mid-February 2010

in the cellar : The Paarl fruit was co-fermented with Viognier, as both varieties were ripe at the same time. The Stellenbosch and Darling portions could not be co-fermented, as the grapes ripened later, and were incorporated into the blend at a later stage. Fermentation took place in stainless steel tanks, and Rhône yeasts were used. Pump-overs were done three times a day ensuring good colour and flavour extraction. Once pressed, the wine was transferred to 225l French and American oak barrels and matured for 15 months, with 10% new wood being used.

WINEMAKER'S COMMENTS: When blending Shiraz and Viognier it is beneficial to co-ferment the grapes, as opposed to blending the finished wine which generally tends to have a flavour diluting effect. Co-fermented grapes have a positive impact, as the use of Viognier improves colour, softens and elaborates the tannin and gives a slight fragrant lift to the wine. *Anthony de Jager*

