

## Fairview Goats do Roam Red 2014 - DISCONTINUED

Bright ruby in the glass. Plums and red berry with cinnamon spice aromas. Medium bodied with silky juicy tannin and subtle vanilla on the palate.

**variety :** Shiraz | 60% Shiraz, 14% Grenache, 11% Mourvedre, 11% Petite Sirah, 2% Carignan, 2% Cinsaut

**winery :** Fairview Wines

**winemaker :** Anthony de Jager

**wine of origin :** Western Cape

**analysis:** alc : 14.0 % vol   rs : 2.6 g/l   pH : 3.59   ta : 4.9 g/l

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

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

The winemakers roamed far and wide to find the grapes for this brilliant blend. The variety of soils from the decomposed granite in Paarl to the deep koffiekop in the Swartland, along with the varied terroir, gives verve and balance to the blend.

To Life!

**in the vineyard :** The Shiraz was harvested from trellised vineyards in Paarl and Stellenbosch. The Cinsaut is from bush vines in Paarl. The Mourvèdre is primarily from dryland bush vines in the Swartland and the Piekenierskloof with a small percentage from vineyards in Stellenbosch. The juicy Grenache noir is from Paarl and Darling. The Petite Sirah, also known as Durif, is from decomposed granite soils grown in our trellised Paarl vineyards. All the grapes are 100% Fairtrade.

**about the harvest:** The grapes were harvested during February and March 2014

**in the cellar :** The grapes were destalked and lightly crushed into stainless steel tanks. Each grape variety and vineyard was fermented separately. The must was inoculated with Rhône yeasts and pump-overs were done up to 4 times a day during fermentation. After alcoholic fermentation the wines were racked to tanks and barrels for malolactic fermentation. The wine was matured in both tanks and barrels prior to blending, stabilization and bottling.

