

Goat-Roti 2012

Lively deep ruby colour. Dark fruit, complex spice and lavender aromas followed by sweet oak spice. The palate is elegant yet mouth-filling with plum fruit and pepper spice with the potential to age very well.

variety : Shiraz | 98% Shiraz, 2% Viognier

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Coastal Region

analysis : alc : 14.0 % vol rs : 2.8 g/l pH : 3.49 ta : 5.4 g/l

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

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

The council of Billy goats convened - bearded and wise elders grumbled. Their position has been challenged by the popularity of Goats do Roam, the exuberant wines created by the frisky and youthful members of the flock. And so an edict was issued - go out into the vineyards; sniff out the finest fruit. Create a wine befitting our status - or risk a roasting. The elders rose to the occasion. Goat-Roti - a wine abundant with rich fruit and warm spices. The elders are well pleased.

in the vineyard : The 2012 Goat-Roti is a blend of Shiraz and Viognier. The Shiraz is mostly from vineyards in Stellenbosch and Agter-Paarl region.

about the harvest: Late February 2012

in the cellar : The Paarl fruit was co-fermented with Viognier, as both varieties were ripe at the same time. The Stellenbosch Shiraz 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 pump-overs were done three times a day ensuring good colour and flavour extraction. Once pressed, the wine was transferred to French and American oak barrels and matured for 22 months, with 20% new French barrels used.

