

The Goatfather 2013

Bright red colour, with blackberries, lavender and savoury notes on the nose. This medium-bodied wine has savoury flavours combined with Mediterranean mixed herbs. The smooth tannins make for easy drinking.

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With the rise to prominence of the Goats do Roam Family, challengers to their position have emerged on many fronts. Don Goatti, in true Sicilian tradition, fiercely protects the herd, their loyal customers and the winemaking secrets of the family. While few in the family know the final blend, The Goatfather always includes a selection of Italian varieties, maintaining their omertà over quality and consistency through the family of wines. The Goats will roam...Capisce?!

Creamy pasta, tomato-based braised meats, lasagna

variety : Sangiovese | 39% Sangiovese, 28% Barbera, 24% Cabernet Sauvignon, 9% Nebbiolo

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Coastal Region

analysis : alc : 14.0 % vol rs : 3.4 g/l pH : 3.49 ta : 5.9 g/l

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

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

Established in 1693, Fairview cellar with its spectacular view of Table Mountain lies on the southwestern slopes of Paarl at the Cape of Good Hope. My grandfather purchased Fairview in 1937 and I am the third generation of my family to make wine here. We have vineyards in the leading coastal grape producing areas, where geographic and climatic diversity allows us to craft a range of truly distinctive wines, complemented by Fairview's range of award winning artisanal cheeses.

To Life!

in the vineyard : Don Goatti's personal selection comprises of Sangiovese from Darling, Barbera from Swartland region, Cabernet Sauvignon from Stellenbosch, and Nebbiolo from Paarl.

about the harvest: The grapes were harvested between February and March 2013

in the cellar : After being de-stalked and lightly crushed, the juice was fermented in stainless steel tanks. After malolactic fermentation the various components were sent to 225l barrels for 14 months. The wine was matured in a selection of French and American oak, mainly 2nd to 4th fill. The components were kept separate for maturation and then blended to achieve the style that Don Goatti is looking for. The wine was lightly filtered before bottling.

