

Goats do Roam Rosé 2014

Deep pink colour with strawberry and rose petal notes. Red berries and an elegant fresh finish on the palate.

Winemaker's Comments

Although Rosé is often viewed as a fun and easy drinking wine, it can be one of the more rewarding wines to make. The most challenging part is knowing when to take the juice off the skins, as this determines the intensity and brightness of the colour, which also has a direct impact on the tannin structure and ultimately the drinkability of the wine. A well-balanced Rosé is one of my favourite food wines, complementing the wildest range of dishes. Be sure to drink it young - within one to two years of production.

Anthony de Jager

The ideal wine to drink with tapenade, grilled chicken, fish or lamb with herbs. Also pairs well with Fairview goat's cheese.

variety : Shiraz | 49% Shiraz, 21% Grenache, 10% Gamay Noir, 10% Mourvedre

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Paarl

analysis: alc: 13.5 % vol rs: 2.1 g/l pH: 3.34 ta: 5.5 g/l

type: Rose **style:** Dry **body:** Light **taste:** Fruity

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

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

To Life!

in the vineyard : The grapes hail from trellised Fairview vineyards planted on decomposed granite soils and supplemented with drip irrigation.

about the harvest: The Grenache was harvested on 7 February, followed by the Shiraz towards the end of the month. The Mourvedre was harvested in early March.

in the cellar : The grapes were left overnight in the press to extract colour before being pressed and cold fermented. The varieties were fermented separately, after which they were blended and left on fine lees to marry their components before bottling.

