

## Fairview Goats do Roam White 2015 - DISCONTINUED

Colour: Vibrant light green colour in the glass Aromas: Complex aromas of white blossom, pear drop and apricots. Flavour: Palate is medium bodied with a well balanced acidity and great length. Food pairing ideas: Creamy based Seafood dishes

Creamy based Seafood dishes

**variety :** Viognier | Viognier 61% Roussanne 20% Grenache Blanc 19%

**winery :** Fairview Wines

**winemaker :** Anthony de Jager

**wine of origin :** Western Cape

**analysis :** alc : 14 % vol   rs : 2.8 g/l   pH : 3.53   ta : 5.5 g/l

**type :** White   **style :** Off Dry   **body :** Medium   **taste :** Fruity

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

Established in 1693, Fairview cellar with its spectacular view of Table Mountain lies on the south western slopes of Paarl at the Cape of Good Hope. Fairview was purchased by my grandfather 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 :** The fruit for this wine was mainly sourced from the Fairview farm on the slopes of Paarl Mountain, grown on decomposed granite soils. The Grenache Blanc is sourced from our vineyards in Darling. All the grapes are 100% Fairtrade

**about the harvest:** The Viognier, Roussanne and Grenache blanc grapes were picked between 22 and 23.5°Brix, the fruit was destalked and crushed and then gently pressed.

Harvest took place in early February 2014.

**in the cellar :** Only free run juice was used and the vineyard parcels were kept separate. The juice was cold fermented in stainless steel tank and the individual components were left on their lees for 6 months prior to blending and bottling.

