

The Goatfather 2014

Colour: Bright red colour Aromas: Red cherries, vanilla and hints of spice Flavour: Red fruit flavours Food pairing ideas: Creamy pasta, tomato-based braised meats, lasagna

Creamy pasta, tomato-based braised meats, lasagna

variety : Sangiovese | Sangiovese 50% Cabernet Sauvignon 27% Barbera 14% Nebbiolo 9%

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.

