

Fairview's Goats do Roam Rose 2017

Pale rose colour, with hints of citrus, strawberries and floral aromas on the nose. Flavours of red berries, citrus and a dry zesty finish palate.

A very versatile food wine which complements wide range of dishes. We recommend this wine with sushi, salmon salad, grilled fish or chicken. We also recommend this wine with a Fairview cheese platter.

variety : Grenache | 29% Grenache, 27% Mourvèdre, 16% Shiraz, 15% Gamay Noir

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Western Cape

analysis : alc : 12.5 % vol rs : 2.8 g/l pH : 3.17 ta : 6.3 g/l

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

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

ageing : 18 to 36 month

in the vineyard : The grapes are from trellised Fairview vineyards planted on decomposed granite soils in Paarl.

in the cellar : The Shiraz, Gamay Noir, Grenache Noir, were picked between 21 – 24 degree Balling and left overnight in the press to extract colour before being pressed and cold fermented. The Mourvedre was drained using the saignée method and the juice was settle prior fermentation. The varieties were fermented separately, after which they were blended and left on fine lees before bottling.

