

GOATS DO ROAM

SOUTH AFRICA

2010 GOATS DO ROAM ROSÉ

The art of blending creates many of the world's greatest wines, with only a perfect blend of grape varieties making a wine of true balance. Our timeless goat icon, inspired by an ancient Mesopotamian artefact, symbolises the importance of balance and composition, the core of our winemaker's art.

IN THE VINEYARD: Most of the fruit is from trellised vineyards on Fairview with supplementary drip irrigation, planted on decomposed granite soils. Supplementary fruit is from unirrigated bushvines in the Swartland, and from an old bushvine vineyard in the Piekenierskloof near Citrusdal.

HARVEST DATE: 2nd and 3rd week of February 2010

WINEMAKING: The different varieties were harvested ripe and lightly crushed. The juice was drawn off the grapes (aside from the Gamay Noir) after 6 to 12 hours of skin contact depending on the variety and colour extracted. Approximately 100 - 200 litres of juice per ton was drawn off and fermented separately. Gamay grapes were whole bunch pressed. All the juice was settled and cold fermented at 14°C.

WINEMAKER'S NOTES: Although Rosé is often seen as being fun and easy drinking, it can be one of the more rewarding wines to make. When making rosé in the traditional saignée method, with the various components and the final blending, the wine requires a lot of individual attention.

TASTING NOTE: Bright colour in the glass, with delicate aromas of red fruit and berry. The entry on the palate is slightly sweet and fruit-driven, finishing on an intense yet refreshing note. Surprisingly complex with a lingering aftertaste.



<i>Wine of Origin</i>	<i>Western Cape</i>
<i>Alcohol</i>	<i>13.5%</i>
<i>Residual sugar</i>	<i>3.6 g/l</i>
<i>Total acid</i>	<i>5.9 g/l</i>
<i>pH</i>	<i>3.40</i>

<i>VARIETIES</i>	
<i>Syrah</i>	<i>40%</i>
<i>Grenache</i>	<i>31%</i>
<i>Gamay Noir</i>	<i>17%</i>
<i>Mourvèdre</i>	<i>12%</i>

CLOSURE
Stelvin