

# GOATS DO ROAM

SOUTH AFRICA

## 2009 GOATS DO ROAM RED

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.

**VINEYARDS AND WINEMAKING:** The grapes were harvested during February 2009.

Syrah was harvested from trellised vineyards in Paarl, grown on decomposed granite soils. Cinsaut was sourced from two older bush vine sites in Paarl and Agter-Paarl. Mourvèdre is primarily from dryland bush vines in the Swartland, on koffiekliip soils. Grenache and Carignan were also from Swartland vineyards. All grapes were harvested fully ripe at between 24 and 26 degrees balling.

Grapes were destalked but not crushed and fermentation took place in stainless steel tanks using Rhône yeasts. After primary fermentation the wines were racked off and sent back to tanks for malolactic fermentation. This lasted two to three months. The wine is then lightly sulphured and sent to older barrels for approximately ten months. No new wood is used.

**TASTING NOTE:** Vibrant ruby red colour. Spicy red fruit on the nose with hints of black cherry. Medium bodied palate, with good length and structure ending in a smooth finish. Flavours of ripe fruit and sweet oak are well-balanced for a rounded and pleasant wine.



<i>Wine of Origin</i>	<i>Western Cape</i>
<i>Alcohol</i>	<i>14%</i>
<i>Residual Sugar</i>	<i>2.9g/l</i>
<i>Total acid</i>	<i>5.7g/l</i>
<i>pH</i>	<i>3.55</i>

#### VARIETIES

<i>Shiraz</i>	<i>72%</i>
<i>Cinsaut</i>	<i>15%</i>
<i>Grenache</i>	<i>7%</i>
<i>Mourvèdre</i>	<i>4%</i>
<i>Carignan</i>	<i>2%</i>