



FOUNDED 1693

FAIRVIEW

Our goats do roam at Fairview! From their famous tower next to our tasting room and the Goatshed Restaurant, they have a view over the surrounding vineyards and the magnificent Paarl Valley. These curious and mischievous animals not only provide joy to us and our visitors, but also produce high quality milk for our award-winning cheeses. Occasionally they jump the paddock and stray into the vineyards, sampling delicious bunches of grapes... just like our winemaking team who are constantly sampling from the vineyards of the Cape, in search of those special grapes for this full-flavoured blend.

Charles Back



Goats do Roam Red 2025

IN THE VINEYARD:

The 2025 vintage draws fruit from selected vineyards within the Coastal Region, where decomposed granite soils and maritime influence help retain freshness and natural balance. Warm daytime temperatures encouraged full flavour development, while cooler evenings preserved acidity and aromatic lift. Shiraz leads the blend, bringing structure and depth, while Grenache contributes vibrant red fruit. Cinsault enhances fragrance and suppleness, and Mourvèdre adds savoury complexity and backbone. Together, these varieties create a wine that is both generous and approachable. All grapes are 100% Fairtrade certified.

HARVEST DATE:

February to mid-March 2025

WINEMAKING:

Each vineyard block was vinified individually to capture its unique character. After gentle crushing, fermentation took place in stainless steel tanks with carefully managed extraction to ensure balance rather than overt power. Following alcoholic fermentation, the wine completed malolactic fermentation before maturation in a combination of tank and seasoned oak. This approach preserves fruit purity while allowing subtle texture and structure to develop. The final blend was assembled and bottled in January 2026.

TASTING NOTE:

The 2025 release opens with aromas of sun-ripened strawberries, red plum and a touch of dried herbs. Subtle notes of cracked pepper and spice add intrigue. On the palate, the wine is smooth and fruit-driven, showing layers of juicy berries supported by soft tannins and well-integrated oak. The acidity provides freshness without sharpness, leading to a balanced, clean finish that invites another sip.

FOOD PAIRING:

Enjoy with flame-grilled meats, slow-cooked lamb, hearty vegetable dishes or a generous cheese board. Its versatility makes it equally suited to relaxed gatherings and everyday meals.

Wine of Origin	Western Cape
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Alcohol	13.58%
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Residual sugar	2.4 g/l
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Total acid	5.3 g/l
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pH	3.51
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Closure	Stelvin
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Blend

Shiraz	66%
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Grenache Noir	13%
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Mourvedre	10%
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Durif	5%
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Cinsault	4%
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Tempranillo	2%
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