

# Fable Mountain Vineyards



## JACKAL BIRD

### VINTAGE

2012

### REGION

Western Cape

### SOURCE

The grapes for the Jackal Bird are sourced from our growers and represent a variety of different vineyards and unique sites. The philosophy of the Jackal Bird is that it is the best possible white wine blend we can make from the different parcels and varieties we receive; an artisanal wine with texture and aromatic elegance from old vine Swartland vineyards.

### YIELD

3.5T/ha up to 5T/ha

### BLEND

Chenin Blanc: 45%; Grenache Blanc: 20%; Roussanne: 17%; Chardonnay: 9%; Viognier: 9%

### TASTING NOTES

Light to pale straw. Inviting complex and intriguing floral aromas with pear and citrus. On the palate crisp minerality and stone fruit as well as a pithy texture and a subtle lingering finish, fresh and elegant with unravelling layers.

### CELLARING

Drink now up to 5 - 10 years

### WINEMAKING

The grapes for this wine are all hand picked in the early hours of the morning and transported by refrigerated trucks to our cellar where they are processed in tiny 700kg batches in our small air bag press. All the varieties are kept separate and are treated differently depending on the desired character for the final blend. For example a portion of the Chenin Blanc and Viognier go through skin contact; the Grenache Blanc is cold settled before racking to stainless steel; some varieties go straight from the press tray into barrel and are fermented on solids; and others are fermented in concrete nomenclatures.

All the batches then go through a spontaneous fermentation, which is temperature controlled at around 13° Celsius. This maintains signature freshness and fine aromatics. A portion of the wine is also handled oxidatively to give added texture to the palate as well as provide longevity.

Towards the finish of the fermentation the wine is stirred on the lees and aged for 9-12 months in light toast 500L French oak barrels. The malolactic fermentation is encouraged on a portion of the Chardonnay and Chenin Blanc and is discouraged on the remainder of the batches in order to keep a freshness and good acidity on the palate. After maturation the chosen components are blended together and the final blend is given a mild filtration before bottling.

### ACCOLADES

2012 Vintage ★★★★★Platter's SA Wines

### ANALYSES

|                       |          |
|-----------------------|----------|
| Residual Sugar        | 2.7 g/l  |
| pH                    | 3.35     |
| Alcohol               | 13.10 %  |
| Total Acid            | 4.9 g/l  |
| Free SO <sub>2</sub>  | 32 mg/l  |
| Total SO <sub>2</sub> | 125 mg/l |