

Fable Mountain Vineyards



NIGHT SKY

VINTAGE	2011
REGION	Coastal Region
SOURCE	The fruit for the night sky comes mainly from our estate vineyards with a portion of Grenache Noir coming from the Swartland.
YIELD	3.5T/ha
BLEND	Syrah: 60%; Mourvedre: 25%; Grenache Noir: 15%
MATURATION	This wine is matured for 18-24 months in 500L barrels of which one third are new.
TASTING NOTES	Bright crimson. Aromas of carnation and rose spice and fynbos. On the palette soft cherries fragrant tannins and red berry fruits, a smooth lasting finish.
CELLARING	Drink now or cellar for to 5 - 10 years

WINEMAKING

The grapes for the Night Sky are mainly from the Fable Mountain Vineyards except for the Grenache Noir fruit which is brought in from the Swartland. Once the Grenache Noir comes into full production on the farm our aim is that this wine will contain 100% estate fruit. When the grapes are ready to be picked they are brought to the cellar in the early hours of the morning in small lug boxes. The grapes are then gently sorted for MOG and transferred into either small concrete fermenters; 500L barrels on their side with the heads taken out; or small stainless steel rolling fermenters. 30% whole clusters are used in the fermentation to add structure and texture to the wine.

After about four days cold soak the wine begins fermentation naturally with the indigenous yeasts that come from our biodynamically farmed vineyards; Once the ferment begins the wine is punched down by hand two or three times per day and temperatures are kept below 30 degrees to ensure structure and freshness in the final wine.

The ferment lasts for about 7-10 days. After the fermentation is complete the wine stays on skins for another 4-6 weeks before being drained and pressed through the small basket press into 500L barrels. It is here that the wine undergoes the final malolactic fermentation, it is then racked once after a year and blended and bottled after 18 months in barrel. The Night Sky is a blend of 60% Syrah, 25% Mourvedre and 15% Grenache and is 100% hand made with love and care.

ACCOLADES 2011 Vintage ★★★★★☆Platter's SA Wines

ANALYSES

Residual Sugar	2.0 g/l
pH	3.70
Alcohol	14.54 %
Total Acid	5.3 g/l
Free SO ₂	28 mg/l
Total SO ₂	141 mg/l