

Fable Mountain Vineyards



SYRAH

VINTAGE 2011

REGION Tulbagh

SOURCE The fruit from this wine is 100% from the Estate

YIELD 3.4T/ha

BLEND Syrah: 100%

MATURATION 8-24 months in 500L French Oak barrels of which a third is new.

TASTING NOTES Bright crimson with distinct ruby colour. A freshness and complexity on the nose with elderberries violets, liquorice and spice. Beautifully layered red fruits on the palate as well as an unfolding texture of structure elegance and finesse.

CELLARING Drink now or cellar for 10 - 15 years

WINEMAKING

The Fable Mountain Vineyards Syrah represents the finest expression of Syrah from the Estate. The philosophy behind the wine is focused on achieving the highest expression of this very unique place and site. In order to accomplish this our vineyards are biodynamically grown in accordance with agro-ecological principles. At harvest time the grapes are very carefully and precisely monitored in the vineyard for optimal physiological ripeness and picked in tiny sections of 400kg each.

The fermentation takes place in 500L open top barrels and starts spontaneously with a flora of indigenous yeasts from the vineyard. The temperatures are kept in check and not allowed to exceed 30° Celsius; this ensures freshness and structure as well as longevity of the final wine. Around 30% whole clusters are added to the fermentation to give the wine added structure. The ferment usually lasts about 7-10 day and once complete the wine stays on skins for up to another 4-6 weeks and is tasted regularly for the desired texture results. Once the tannins have softened the wine is gently drained down and pressed off through our small basket press into 500L barrels for maturation. Here a portion is also stirred on its lees.

The wine then finishes the malolactic fermentation in barrel and is racked only once after a year and blended and bottled after 18-24 months. The result is that our Syrah shows qualities of finesse and layered concentration, and will age gracefully. The wine is the best expression that we can make from the site and is 100% hand made with love and care.

ACCOLADES 2011 Vintage ★★★★★Platter's SA Wines
2010 Vintage ★★★★★Platter's SA Wines

ANALYSES

Residual Sugar	2.2 g/l
pH	3.63
Alcohol	14.69 %
Total Acid	5.1 g/l
Free SO ₂	27 mg/l
Total SO ₂	117 mg/l