

Fable Mountain Vineyards



SYRAH

VINTAGE 2012

REGION Tulbagh

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

BLEND Syrah: 100%

MATURATION 24-30 months in 500L French Oak barrels of which 20% is new.

TASTING NOTES This Syrah represents one of the best wines produced from the Fable property so far. The nose shows enticing and intricate floral aromas layered with liquorice and fresh leather. The palate shows depth and freshness in its expressive dark spice and gentle red fruit. The texture is of a weightless intensity with sensually soft tannins and a long refined finish.

CELLARING It is drinking well now thanks to perfect balance and refined tannins but promises to age for up to 20 years.

WINEMAKING This wine represents the purest expression of Syrah possible from this site. The focus here is the purity of fruit, so we aim to balance the oak and stalks (whole cluster) components so they support each other in a play of poise. Small batches are picked from specific areas of the vineyard; are hand sorted and then gravity fed into 500L oak puncheons, which have been placed vertically with their heads out.

Fermentation takes place naturally within the puncheons. The cap is hand plunged as needed during fermentation. After the wine has gone dry, the barrels are wrapped up and undergo a post ferment maceration. The length of the maceration depends on the wine but it is normally between 8 to 12 weeks. The wine is tasted often during this time and when they are ready they are pressed off. This long maceration is critical to the style and we find this adds to the silky texture and longevity of the wine. Freshness is also key to the style.

ACCOLADES 2012 Vintage ★★★★★ Platter's SA Wines
2011 Vintage ★★★★★ Platter's SA Wines
2011 Vintage 94/100 Wine Advocate 2014
2011 Vintage 94/100 Tim Atkins Report 2014
2011 Vintage 91/100 Wine Spectator (USA)

ANALYSES

Residual Sugar	2.0 g/l
pH	3.63
Alcohol	14.1 %
Total Acid	5.3 g/l
Free SO ₂	27 mg/l
Total SO ₂	75 mg/l