

FABLE MOUNTAIN VINEYARDS

JACKAL BIRD

VINTAGE 2014

REGION Western Cape

SOURCE Chenin Blanc (Swartland), Chardonnay (Elgin) Roussanne, Viognier and Grenache Blanc (Voor Paardeberg).

BLEND 49% Chenin Blanc, 21% Grenache Blanc, 17% Roussanne, 9% Chardonnay and 4% Viognier.

MATURATION 12 months on lees, 70% fermented and matured in 500L oak barrels, remaining 30% fermented and aged in concrete eggs.

TASTING NOTES Aromas of citrus blossoms and ripe honeyed melon on the nose. Apple, pear and peach are embellished by spicy oak and thrilling acidity. Good texture and weight on the mid palate with a saline minerality on the finish.

CELLARING Drink now or cellar for 5 to 10 years.

WINEMAKING Named after a bird of prey that can often be seen catching the thermals high above the Fable farm, the Jackal Bird is a wine that uses the famous South African old vine Chenin Blanc as a foundation and augments it with aromatic and textural Southern Rhône cultivars. This wine is essentially a winemakers wine, as it is all about the blend but vineyard sites are important and we source our grapes from areas where each variety grows best. We not only get different components for the blend because of the different characteristics of the cultivars and sites but also from the winemaking techniques in the cellar. We use oxidative and reductive approaches, cold soak skin contact and solids and clean ferments. No yeasts are ever added to any ferment and the wines spend the majority of the year on their lees. We also use a variety of vessels: 500L oak barrels, Nomblot concrete egg tanks and some stainless steel. We aim for a fruit driven wine, that is supported by a more savoury solids and skin contact carrier as well as a little oak and lots of complexity.



| | | |
|-----------------|-----------------------|--------|
| ANALYSES | Residual Sugar | 3.8g/l |
| | pH | 3.30 |
| | Alcohol | 12.62% |
| | Total Acid | 5.7g/l |
| | Free SO ₂ | 14mg/l |
| | Total SO ₂ | 99mg/l |