

Fable Mountain

# Jackal Bird

**REGION:**

Western Cape

**SOURCE:**

The grapes for 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.

**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 unraveling 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. Wine is aged for 9-12 months in light toast 500L French oak barrels. After maturation the chosen components are blended together and the final blend is given a mild filtration before bottling. We hope you delight in drinking this wine as much as we enjoy making it!

**FOOD PAIRING:**

Serve at 11° C. Partner with simply grilled white fish, grilled scallops or grilled crayfish; French onion tart; stuffed baby marrows (courgettes) or lemon and herb roasted chicken.