

Fable Mountain

Night Sky

REGION:

Coastal

SOURCE:

The fruit for Night Sky comes mainly from our estate vineyards with a portion of Grenache Noir from the Swartland.

BLEND:

Syrah: 60%; Mourvèdre: 25%; Grenache Noir: 15%

MATURATION:

This wine is matured for 18-24 months in 500L barrels of which one third is new.

TASTING NOTES:

Bright crimson. Aromas of carnation, rose spice and fynbos with hints of jasmine and undertones of herbs. On the palate soft cherries, fragrant tannins and red berry fruit; a smooth lasting finish.

CELLARING:

Drink now or cellar for to 5 - 10 years

WINEMAKING:

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. After about four days' cold soak the wine begins fermentation naturally with the indigenous yeasts that come from our biodynamically farmed vineyards; this ensures a healthy and rigorous fermentation. 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. Once fermentation is complete the wine stays on the skins for another 4-6 weeks before being drained and pressed through the small basket press into 500L barrels. After maturation the wine is blended and bottled.

FOOD PAIRING:

Serve at 16° C. Pairs well with a tomato chorizo pasta; roasted Springbok with cranberry jelly or sauce; venison steak served with mushrooms; cauliflower gratin and roasted duck.