

Fable Mountain

Syrah

REGION:

Tulbagh

SOURCE:

The fruit from this wine is 100% from the Estate

BLEND:

Syrah100%

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 philosophy behind the Fable Mountain Syrah 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 agroecological 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. 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. The wine is pressed into 500L barrels for maturation 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.

FOOD PAIRING:

Serve at 16°C. Partners well with traditional potjies made with lamb neck; shoulder or saddle of Karoo lamb; rare grilled rump of beef, Entrecôte and roasted guinea fowl.