

FABLE MOUNTAIN VINEYARDS



SYRAH

VINTAGE	2013
REGION	Tulbagh
SOURCE	The Fable Syrah represents the purest expression of Syrah on the farm. The focus is on quality fruit and a purity and integrity of place. We aim to structure all components of the winemaking process so that balance is the result.
BLEND	100% Syrah
MATURATION	Once in the maturation phase the wines finish the malolactic fermentation and are aged for up to 24-30 months in 500L oak barrels. 20% of the oak we use is new, the rest is older French oak.
TASTING NOTES	The 2013 Syrah is a bright crimson colour with a distinctive ruby edge. A powerful yet elegant wine of cranberries, ripe fruit, elderberries and spice, with hints of fynbos from the slopes of the mountains where the vineyards are grown. The palate is beautifully layered with red fruits and cherries as well as smoked meat supported by a refined silky texture. A truly magnificent wine from the most magical of vineyards in Africa.
CELLARING	This wine is very youthful and will continue to age and develop over the next 15 years.
WINEMAKING	The Syrah is picked in small batches specific to areas of the vineyards that are performing the best. The grapes are hand sorted and gravity delivered into 500L oak puncheons, which have been placed vertically as small open top fermenters. Fermentation takes place naturally with no additions of any kind. The cap is hand plunged as needed during fermentation and once the fermentation is complete the new wine enjoys a long slow maceration. The length is dependent on the wine but normally takes between 8 to 12 weeks. The wines are tasted often during this time and when the structure is perfect the wines are pressed to maturation barrels.

ANALYSES	Residual Sugar	1.1g/l
	pH	3.67
	Alcohol	13.5%
	Total Acid	5.5g/l
	Free SO ₂	23mg/l
	Total SO ₂	56mg/l