

Fable Jackal Bird 2011

Colour: Bright pale straw with green tinges.

Bouquet: Complex fresh aroma of spring flowers, minerality, stone fruits, lemons and limes.

Palate: The characters on the nose run through to the palate with fresh clean lines of fruit layered with richness from the lees contact and structured by the light oak handling and clean acidity.

variety : Chenin Blanc | 55% Chenin Blanc, 16% Grenache Blanc, 16% Chardonnay, 9% Viognier, 4% Roussanne

winery : Fable Mountain Vineyards

winemaker : Rebecca Tanner

wine of origin : Western Cape

analysis : alc : 13.43 % vol rs : 2.5 g/l pH : 3.4 ta : 4.7 g/l va : 0.48 g/l so2 : 113 mg/l fso2 : 29 mg/l

type : White **style :** Dry **wooded**

pack : Bottle **size :** 0 **closure :** Cork

2011 Vintage: 5 Stars in John Platter

ageing : Drinking well now will age further for up to 10 years.br /

in the vineyard : Source of Grapes

Chenin Blanc: Swartland

Chardonnay: Stellenbosch

Grenache Blanc: Voor Paardeberg

Roussanne: Voor Paardeberg

Viognier: Voor Paardeberg

The grapes for the Jackal Bird are sourced from our growers and consist of many different varieties and unique sites. The Jackal Bird blend is about finding great parcels of fruit from different areas and then blending them together to make the best possible wine we can. Where the Fable reds are always focused on terroir, the Jackal Bird is an artisanal wine.

about the harvest: The grapes for this wine are all hand picked in the early hours of the morning and transported to our cellar in refrigerated trucks.

in the cellar : It is then whole bunch pressed in separate batches in a very small bag press and pressed gently. The viognier and some of the Chenin Blanc also undergoes skin contact in open barrels for up to 5 days before pressing. The pressings are kept separate and added back to the blend at the end. Some of the juice then is transferred by gravity to 500 new and used barrels and some varieties such as the Grenache blanc is settling in a cool room before being transferred to Nomblot egg tanks for fermentation. The Nomblot egg tanks give freshness and a minerality while the barrel fermentation adds body and texture. The best part of making this wine is the blending. The five separate varieties all have their specific part to play in the blend.

The Chenin blanc is the backbone, the chardonnay is picked for acidity and is easily influenced by the oak, the viognier a touch of spice, the Roussanne a complexity and roundness with concentration and the Grenache blanc adds the all interesting top notes. The result a complex interesting wine with loads of flavour and character and the ability to age in bottle.

