

Fable Mountain Vineyards Night Sky 2012

Crimson in colour, exhibiting aromas of carnation, rose spice and fynbos with hints of jasmine and undertones of herbs. On the palate there are soft cherries, fragrant tannins and red berry fruits with a smooth lasting finish.

variety : Shiraz | 60% Syrah, 25% Grenache, 15% Mourvèdre

winery : Fable Mountain Vineyards

winemaker : Rebecca Tanner

wine of origin : Coastal Region

analysis : alc : 14.29 % vol rs : 1.9 g/l pH : 3.62 ta : 5.3 g/l so2 : 75 mg/l fso2 : 26 mg/l

type : Red **style** : Dry **wooded**

pack : Bottle **size** : 750ml **closure** : Cork

2012 Vintage 4 Star Platter's SA Wine
2012 Vintage 95/100 Tim Atkins Report 2014
2011 Vintages 4 Star Platter's SA Wine
2011 Vintage 92/100 Wine Advocate (USA)

ageing : Drink now or cellar for up to 10 years.

in the vineyard : The fruit in the Night Sky comes mainly from our Estate vineyards with a portion of Grenache Noir coming from the Swartland.

in the cellar : Named after the vast stars that light up the nights on our isolated farm, this is a blend of predominantly Syrah, with Mourvedre and Grenache. The Syrah is used as a backbone and plays a supportive role to the more aromatic, perfumed notes of the Grenache and the more savoury elements of the Mourvedre. The Syrah and Mourvedre come from the estate, with the Mourvedre at Fable being particularly impressive as it has an intensity and perfume that we have not seen on any other farm, it's very special. All three varieties are hand picked, placed over the sorting line then end up in small 1,5 ton fermentation vessels. These are either concrete or stainless steel. The ferments are allowed to proceed naturally and are hand plunged as required until dry. Once finished the ferments are wrapped up and allowed to undergo a post ferment maceration on the skins. This usually lasts around 8 weeks. They are tasted often and when ready, pressed off into 500L French oak barrels.

