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Fable Mountain Vineyards Syrah 2012

This Syrah represents one of the best wines produced from the Fable property so far. The nose shows enticing and intricate floral aromas layered with liquorice and fresh leather. The palate shows depth and freshness in its expressive dark spice and gentle red fruit. The texture is of a weightless intensity with sensually soft tannins and a long refined finish.



variety : Shiraz | 100% Syrah
winery : Fable Mountain Vineyards
winemaker : Rebecca Tanner
wine of origin : Tulbagh
analysis : **alc :** 14.1 % vol **rs :** 2.0 g/l **pH :** 3.63 **ta :** 5.3 g/l **so2 :** 75 mg/l **fso2 :** 27 mg/l
type : Red **style :** Dry **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2012 Vintage 5 Star Platter's SA Wines
2011 Vintage 5 Star Platter's SA Wines
2011 Vintage 94/100 Wine Advocate 2014
2011 Vintage 94/100 Tim Atkins Report 2014
2011 Vinatge 91/100 Wine Spectator (USA)

ageing : It is drinking well now thanks to perfect balance and refined tannins but promises to age for up to 20 years.

This wine represents the purest expression of Syrah possible from this site. The focus here is the purity of fruit, so we aim to balance the oak and stalks (whole cluster) components so they support each other in a play of poise.

about the harvest: Small batches are picked from specific areas of the vineyard.

in the cellar :
The grapes are then hand sorted and then gravity fed into 500L oak puncheons, which have been placed vertically with their heads out.

Fermentation takes place naturally within the puncheons. The cap is hand plunged as needed during fermentation. After the wines has gone dry, the barrels are wrapped up and undergo a post ferment maceration. The length of the maceration depends on the wine but it is normally between 8 to 12 weeks. The wines are tasted often during this time and when they are ready they are pressed off. This long maceration is critical to the style and we find this adds to the silky texture and longevity of the wine. Freshness is also key to the style.

24-30 months in 500L French oak barrels of which 20% is new.