

## Fable Mountain Vineyards Night Sky 2013

It is crimson in colour and exhibits aromas of carnation, rose spice and fynbos with hints of jasmine and undertones of herbs. On the palette there is soft cherries, fragrant tannins and red berry fruits with a smooth lasting finish.

**variety** : Shiraz | 50% Syrah, 35% Grenache, 15% Mourvèdre

**winery** : Fable Mountain Vineyards

**winemaker** : Rebecca Tanner

**wine of origin** : Coastal Region

**analysis** : alc : 13.5 % vol   rs : 1.5 g/l   pH : 3.7   ta : 5.4 g/l   so2 : 65 mg/l   fso2 : 20 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.

The Night sky is named after the vast and beautiful stars that light up the nights on our isolated farm and is also a nod to biodynamics, which we practice meticulously in the vineyards.

**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** : A blend of Syrah, Mourvèdre and Grenache the wine is made in a southern Rhône style. All varieties are grown on the farm and are hand picked into fermentation vessels of either concrete or stainless steel. The ferments are allowed to proceed naturally and are hand plunged as required until they are dry. Once the ferment is finished the vessels are allowed to undergo post ferment maceration on the skins. This usually lasts around 8 weeks. They are tasted often and when they are ready, pressed off into 500L French oak barrels.

This wine is matured for approximately 24 months in 500L oak barrels of which 20% are new.

