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Fable Mountain Vineyards Syrah 2013

The 2013 Syrah is a bright crimson color 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.



variety : Shiraz | 100% Syrah
winery : Fable Mountain Vineyards
winemaker : Rebecca Tanner
wine of origin : Tulbagh
analysis : **alc :** 13.5 % vol **rs :** 1.1 g/l **pH :** 3.67 **ta :** 5.5 g/l **so2 :** 56 mg/l **fso2 :** 23 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 : This wine is very youthful and will continue to age and develop over the next 15 years.

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.

in the cellar : 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 to12 weeks. The wines are tasted often during this time and when the structure is perfect the wines are pressed to maturation barrels.

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.