

## Fable Mountain Vineyards Belle Flower Rosé 2015

The colour is a bright, pale pink with salmon hues like the rose' you will find in Provence. The nose is beautifully layered and complex with wild strawberries, rose petals and hints of mandarin orange and citrus blossom. Strawberries carry through on the palate accompanied with honeydew melon and baking spices like nutmeg and cardamon with subtle hints of dill and stone minerality. The finish is long with soft creamy layered flavours and a mineral and fresh lingering acidity.

**variety :** Grenache | 57% Grenache, 43% Syrah,

**winery :** Fable Mountain Vineyards

**winemaker :** Rebecca Tanner

**wine of origin :** Swartland

**analysis :** alc : 12.46 % vol   rs : 1.8 g/l   pH : 3.33   ta : 5.2 g/l   so2 : 106 mg/l   fso2 : 26 mg/l

**type :** Rose   **style :** Dry   **body :** Medium   **taste :** Fragrant

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

**ageing :** Drink now or will age for up to 5 years.

**in the vineyard :** Grenache (Swartland), Syrah (Swartland)

**about the harvest:** The grapes are picked early so that we can maintain a good alcohol in the final wine.

**in the cellar :** The grapes for this Rosé are carefully selected for their quality and fragrance. The blend is made up of Grenache, Mourvèdre and Syrah, just like the Rosé wines in Provence. The grapes are then transported by a refrigerated truck and go into a cool room when they arrive to get the temperature to about 5 degrees. The grapes are then whole bunch pressed, before being settled and racked into concrete eggs where they undergo a natural fermentation. All the different batches of fruit are kept separate and blended in the end. Malolactic fermentation is allowed to go through and the final wine stays on the lees in concrete eggs for 12 - 18 months before blended and bottled.

