

Fable Mountain Vineyards

100% Syrah

Vitner	Fable Mountain Vineyards
Origin	Tulbagh
Vintage	2014
Variety	Syrah
Wine Type	Red

Vineyard Notes

Fable Mountain Vineyards is an isolated property tucked high up in the Tulbagh region against the Witzenberg Mountain range, approximately two hours from Cape Town. You must dodge baboons through the mountain pass and drive a few miles up a deserted dirt road to get there. Once you step foot on the farm, with mountain views surrounding, you realize this is a very special place. The west-facing vineyards are farmed organically and lie between 400-650m in elevation, straddling the edge a wilderness reserve. Syrah, Grenache, and Mourvèdre, dominate the farm's plantings, as they thrive in this hot, dry climate. The mountains offer more than just a breathtaking view, they offer shade over the vineyards for part of the day, thus slowing the ripening, a key for maintaining natural acidity. During the winter, this is one of the coldest parts of the Cape wine lands allowing the vines to reset and conserve energy for the strenuous growing season. In addition to the 32 hectares of vineyards, Fable Mountain strives to maintain a balanced, diverse farm ecosystem. During the winter months, herds of Nguni cattle and Merino sheep graze through the vineyards. This, combined with ample cover cropping, provides natural compost and aids in building soil.

About The Winemaker

For the past several years, Tremayne Smith has taken the reins as head winemaker at Fable Mountain. He is incredibly deliberate and thoughtful in his approach to wine, always striving for freshness, texture, and balance. The winemaking process at Fable Mountain is a hands-on affair, all grapes are sorted by hand and fermented naturally in small tanks and barrels. They employ a gravity-fed system in the cellar to ensure gentle extraction and subtle tannin development.

Winemaking Notes

The Syrah grapes are 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 to 12 weeks.

Tasting Notes

The 2014 Syrah is a bright crimson colour 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.



Wine Details

Residual Sugar	1.8 g/L
PH	3.67
Alcohol	13.50%
Total Acid	5.3 g/L
Bottle Size	750ml
Bottles Per Case	12

