

Fable Mountain Vineyards, Syrah Grenache Mourvèdre Varietal

Night Sky

Vitner	Fable Mountain Vineyards
Vineyard	Night Sky
Origin	Tulbagh
Vintage	2018
Variety	56% Syrah, 33% Grenache, 21% Mourvèdre
Wine Type	Red
Wine Maker	Tremayne Smith

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. Tremayne is at the top of his game right now and with each vintage we look forward to that first taste.

Winemaking Notes

All the fruit is hand harvested from older blocks. Cooled overnight in the cold room. Processed the following morning. 20% whole bunch / 80% de-stemmed. Fermented in open top concrete fermenters. • Fermented at 20-22 degrees Celsius. • One pump-over daily for 5 mins. • Roughly 14 days on the skins. • Pressed and allowed to settle for 2 days. • Transferred to older / neutral French oak puncheons [500L].

Tasting Notes

Red and dark fruits, Savoury/herbal, Bay leaves, Mulberries, Earthy undertones. Palate: Chalky/grippy tannins, Spice - coriander/cumin/bay leaves, Rich fruit concentration of dark/purple fruits, Medium Acidity, Long smooth finish.



Wine Details

Residual Sugar	2.2 g/L
Alcohol	13%
Bottle Size	750ml
Bottles Per Case	12

