

FABLE MOUNTAIN VINEYARDS



BELLE FLOWER ROSÉ

VINTAGE	2015
REGION	Swartland
SOURCE	Grenache (Swartland) and Syrah (Swartland)
BLEND	57% Grenache and 43% Syrah
MATURATION	Wine stays on its lees in concrete eggs for 12 – 18 months before being blended and bottled.
TASTING NOTES	The colour is bright, pale pink with salmon hues like the Rosé 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 cardamom with subtle hints of dill and stone minerality. The finish is long with soft creamy layered flavours and mineral and fresh lingering acidity.
CELLARING	Drink now or will age for up to five years.
WINEMAKING	The grapes for this Rosé are carefully selected for their quality and fragrance. The blend is made up of Grenache and Syrah, just like the Rosé wines in Provence. The grapes are picked early so that we can maintain a good alcohol in the final wine. These are transported by a refrigerated truck and go into a cool room when they arrive to get the temperature to about five degrees. The grapes are 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 being blended and bottled.

ANALYSES	Residual Sugar	1.8g/l
	pH	3.33
	Alcohol	12.46%
	Total Acid	5.2g/l
	Free SO ₂	26mg/l
	Total SO ₂	106mg/l