

## The Gypsy 2005

The character is somewhat "wild" a little brambly with hints of nutmeg, cinnamon, dark spices, with vanilla scents and a distinct, concentrated red-fruit focus. A very concentrated, focused blend, with layers of deep fruit.

Deliciously matched with risotto, sensuously truffled pasta. Ideal for flavoursome grills, lamb and beef.

**variety :** Shiraz | 60% Syrah, 40% Grenache

**winery :** Ken Forrester Wines

**winemaker :** Ken Forrester

**wine of origin :** Stellenbosch

**analysis :** alc : 14 % vol   rs : 1.09 g/l   pH : 3.61   ta : 5.3 g/l

**type :** Red   **style :** Dry   **wooded**

**pack :** Bottle   **closure :** Cork

Accolades for Gypsy 2004

- Wine Spectator - 90 points

**ageing :** Great for laying down and keeping for at least 10 years but already rewarding if allowed to breathe in a decanter.

**in the vineyard :** Soils: Grenache from decomposed granite at 450m, Shiraz from ancient gravels onto clay

Yields: 2-3 tons/ha from 50 year old Grenache, 6 tons/ha from 36 year old Shiraz (the last harvest of this vineyard)

**about the harvest:** A hand-picked selection of the first ripest fruit.

**in the cellar :** Cold soaked prior to fermentation, then taken to new French oak barrels for 12 months. At this point a further selection takes place before blending and the final blend goes back to new barrels to marry and harmonise over the following 12 months. After almost 2 years languishing in a cool cellar the Gypsy is stable with the oak and intense fruit totally harmonised.



### Ken Forrester Wines

Helderberg

021 855 2374

[www.kenforresterwines.com](http://www.kenforresterwines.com)