

The Gypsy 2006

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 : Grenache | 57% Grenache, 29% Syrah, 14% Mourvèdre

winery : Ken Forrester Wines

winemaker : Ken Forrester

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 1.8 g/l pH : 3.7 ta : 5.8 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