

## The Gypsy 2007

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, focussed blend, with layers of deep fruit.

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

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

**winery :** Ken Forrester Wines

**winemaker :** Ken Forrester

**wine of origin :** Stellenbosch

**analysis :** alc : 14.5 % vol rs : 1.8 g/l pH : 3.62 ta : 5.7 g/l

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

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

### Gypsy 2007

- 2011 International Wine & Spirit Competition (IWSC) in London - Gold
- Florida International Wine Challenge (FIWC) - Silver
- Robert Parker Rating Aug. 2011 - 93 points

### Gypsy 2006

- Wine Spectator - 93 Points

### 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 8 year old Shiraz

**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

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